

4962 ¹⁴³/₃

ENGLAND's

Newest way in all sorts of

COOKERY, PASTRY,

AND

All PICKLES that are fit to be Used.

Adorn'd with Copper Plates, setting forth
the Manner of placing Dishes upon Tables; And
the Newest Fashions of Mince-Pies.

By **HENRY HOWARD,**

Free Cook of *London*, and late Cook to his
Grace the Duke of *Ormond*, and since to the
Earl of *Salisbury*, and Earl of *Winchelsea*.

LIKEWISE

The best Receipts for making Cakes, Mack-
rooms, Biskets, Ginger-bread, French-bread: As
also for Preserving, Conserving, Candying and
Drying Fruits, Confectioning and making of
Creams, Syllabubs, and Marmalades of several
sorts.

The Second Edition with Additions and
Amendments.

LONDON,

Printed for and Sold by *Chr. Coningsby*, at the
Ink-bottle against *Clifford's-Inn Back-Gate*, in
Fetter-lane, *Fleetstreet*, 1708.

WILLIAM L. M. D.

OF THE

COURT OF PATENTS

AND

ALL RIGHTS RESERVED

BY

THE

COMMISSIONERS OF PATENTS

FOR INVENTIONS

AND

ALL RIGHTS RESERVED

BY

THE

COMMISSIONERS OF PATENTS

FOR INVENTIONS

AND

ALL RIGHTS RESERVED

BY

THE

COMMISSIONERS OF PATENTS

FOR INVENTIONS

AND

ALL RIGHTS RESERVED

BY

THE

COMMISSIONERS OF PATENTS

FOR INVENTIONS

AND



THE
BOOKSELLER
TO THE
READER.

THE Author hereof (Mr. Howard) being a Person very well skill'd in the nicest and newest parts of Cookery, having about twelve Months since offer'd me the Copy hereof, I was prevail'd upon (by the advice of some friends well skill'd in that Art) to Print the same, which having done, and it meeting with so universal a Reception (Thanks to the Encouragers of Cookery) as that the whole Impression

To the Reader.

went off in less than a Years time, I was encourag'd to make a Second Edition, with large Additions, by some of the Author's Friends; not of Receipts only for the making and dressing all manner of Dishes after the most curious and newest mode; but with Directions also for all Persons concern'd in Cookery to know the Times when Fish, Fowl, &c. are in Season; to which is likewise prefix'd an exact Table to the whole, where every one may readily turn to any Receipt, or other Thing they want to be informed of. Thus having made the Work as compleat as is possible, I doubt not but this Edition will meet with even a better and more General Reception than the First, which is what is expected and desired from the curious Reader, by the Publisher,

Chr. Coningsby.

THE

The TABLE.

A.

A Sparagus to Pickle	92
Artichoke Bottoms to keep	93
Artichoke Bottoms to dry	Ibid.
Apricocks to Preserve	113
A Leach of Almonds to make	123
Almond Syllabub to make	Ibid.

B.

Force-meat Balls	18
To Butter Crabs	28
To Butter Shrimps	29
To Boil Pike	31
White Broth	35
Beef-Alamode	37
Beef to Fry	57
Beef to Pot	80
Beef to Collar	84
A Breast of Veal to Collar	122
Black Caps	67
Bean Tarts	75
Barberries to Pickle	93, 133
Bills of Fare	97, 98, 99, 100, 101, 102, 103, 104, 105, 106
Biskets to make	109
Bisket-Drops to make	Ibid.
B Bisque of Fish	129
A Dish of wild Curds like Almond-Butter, &c.	139

C.

Cheese-cakes to Season	24
Custards to Season	Ibid.
Craw-Fish to Dress	26

The TABLE

Carps to Stew	27, 140
Crabs to Butter	28
Codsheads to Dress	30
Scotch Collops	41
Calveshead to Dress	42
Calveshead to Hash	53
Chickens to Stew	56
A Neck or Loin of Mutton in Cutlets	58
Seed-Cakes to make	108
A good Stiff-Cake to make	107, 108
Shrewsbury Cakes to make	107
To Collar a Breast of Mutton	61
To Collar Beef	84
To Collar a Breast of Veal	85
Pickle for it	Ibid.
To Collar Pig	86
To Collar Eels	Ibid.
To Collar a Surloin, Flank, Brisket, Rand, or Fore-Rib of Beef	151
To Collar a Breast of Veal	132
A fresh Cheese to make	138
Toasted Cheese to make	63
Dutch Cheese	65
Cheese Loaves	73
Cheese-Cakes	77, 78
For the Paste	Ibid.
Limon-Cakes to make	121
Red Quince Cakes to make	Ibid.
Clear or Transparent Quince Cakes	122
White Quince Cakes	ibid.
Curd-cakes to make	124
A Good Cake to make	134
A Carraway-cake to make	135

Winter

The TABLE.

	<i>Winter Cheese-cakes with Puff-Paste</i>	135
140	<i>To make Custards</i>	76
28	<i>Rice Custards</i>	77
30	<i>Cucumbers to Pickle</i>	87, 95, 131
41	<i>Colly-Flowers to Pickle</i>	89
42	<i>Currant-cream to make</i>	125
53	<i>Goosberry-cream to make</i>	Ibid.
56	<i>Sage-cream to make</i>	126
58	<i>A Conserve for Tarts of any Fruit that will keep all the Year.</i>	111
108	<i>Cherries to Preserve</i>	113
107	<i>To Conserve any sort of Flowers</i>	116
61	<i>To Conserve Strawberries</i>	Ibid.
84	<i>To Candy Ginger</i>	Ibid.
85	<i>To candy Cherries</i>	117
Ibid.	<i>To Candy Elicampane Roots</i>	Ibid.
86	<i>To Candy Barberries</i>	Ibid.
Ibid.	<i>To candy Grapes</i>	Ibid.
d, or	<i>To candy Eringo-Roots</i>	Ibid.
151	<i>Comfits to make</i>	118
132	<i>Confections to Perfume</i>	124
138	<i>Cyder to Order</i>	141
63	D.	
65	<i>To Dress a Shoulder of Mutton in Blood</i>	57
73	<i>Dutch Cheese</i>	65
7, 78	<i>Dutch Wafers</i>	70
Ibid.	<i>To Dry Plumbs, Grapes, &c.</i>	118
121	<i>To Dish up a Dish of Fruits with Flowers</i>	124
Ibid.	E.	
122	<i>Eels to Stew</i>	27
ibid.	<i>Eels to Roast</i>	31
124	<i>Eels to collar</i>	86
134	<i>Eggs a Frigafsee</i>	62
135		
Winter	A 4	Elder

The TABLE

Elder Wine to make 127

F.

Force'd-meat Balls 18

Olive Florendine 21

Steak Florendine 22

Rice Florendine Ibid.

Almond Florendine 23

A Florendine Ibid.

Fish when in Season 154

Fowls and Rabbits when in Season Ibid.

Fish to Dress. 26

A Frigasee of Eggs 62

Frigasee of Rabbits or Chickens 43

For the Forc'd-meat Balls. 44

Frigasee White Ibid.

Frigasee of Pigeons Ibid.

Frigasee of Mushrooms 49

To Force a Legg of Mutton 46

To Force a Legg of Lamb 47

French Bread to make 110

Fowls to Malleret 51

Fowls to Pott 82

To Fry a Neck or Loin of Lamb 57

To Fry Beef Ibid.

Court Fritters 71

Skirret Fritters Ibid.

French Beans to Pickle 89

Fruits to Dish up with Flowers 124

A Bisque of Fish 129

G.

Geese Alamode 52

Gravy to keep, to make 59, 60

Goosberry Tansey 69

Goos-

The TABLE

127	Goosberries to keep	94
18	Goosberries to Preserve	112
21	Ginger-bread to make	118
22	A Hogoe	39
bid.	To Hash a Calveshead	53
23	To Hash a Legg of Mutton	Ibid.
bid.	To Hash a Shoulder of Mutton	55
154	Hare to Roast	57
bid.	Hare to Pott	82
26	Hedgehog	66
62	Honey of Mulberries to make	121
43	L.	
44	Jumbals to make	108
bid.	Jelly of Quinces, Currans or Goosberries	121
bid.	An Excellent Junket to make	125
45	L.	
46	Lobsters to Roast	31
47	Lobsters to Pickle	32
110	Legg of Lamb to Force	47
51	A Neck or Loin of Lamb Fried	57
82	Legg of Mutton like Westphalia Ham	59
57	Cheese Loaves	73
bid.	Limon Cakes to make	121
71	Limon Cream to make	138
bid.	A Leach of Almonds to make	123
89	M.	
124	To Malleret Soals.	32
129	To Malleret Fowl	51
	A Monastick	40
52	A Legg of Mutton to Force	46
, 60	A Leg of Mutton to Hash	54
69	A Shoulder of Mutton to Hash	55
Goos-	A	

The TABLE

<i>A Shoulder of Mutton to Dress in Blood</i>	57
<i>A Breast of Mutton to Collar</i>	61
<i>A Neck of Mutton to Stew</i>	55
<i>A Neck or Loin of Mutton in Cutlets</i>	58
<i>Mushrooms to Pickle</i>	90, 91
<i>Mackaroons to make</i>	109, 123
<i>Medlers to Preserve</i>	111
<i>Mulberries to Preserve</i>	112
<i>Marmalade of Oranges to make</i>	119
<i>Marmalade of Grapes to make</i>	120
<i>Marmalade the Italian Fashion</i>	122
<i>Marmalade of Pruins, Raisins, &c.</i>	126
<i>Mouth-water to make</i>	128
<i>Minc'd Pies to make with Neats Tongues</i>	146
<i>Mustard to make</i>	149

N.

<i>A Neck of Veal to Ragon</i>	49
<i>A Neck of Mutton to Stew</i>	55
<i>Neats Tongues to Dry</i>	144

O.

<i>Oysters to Stew</i>	27
<i>Oyster Loaves</i>	29
<i>Oysters to Pickle</i>	32
<i>Oysters Grill'd in Shells</i>	130
<i>The Olea</i>	38
<i>To make Olives</i>	61
<i>Omlet of Eggs</i>	62
<i>Orange Tarts</i>	74
<i>Oranges and Limons Artificial</i>	119
<i>Orange Butter</i>	125

P.

<i>Almond Pudding</i>	9
-----------------------	---

White

The TABLE.

57	White Puddings	10, 11
61	Black Puddings	11
55	Italian Pudding	11
58	Pippin Pudding	2
91	Orange Pudding	Ibid.
123	Carrot Pudding	Ibid.
111	Oatmeal Pudding	3
112	Rice Pudding	Ibid.
119	Marrow Pudding	4
120	Excellent Pudding	Ibid.
122	Good Puddings	5, 6
126	Calves-foot Pudding	Ibid.
128	Pudding to boil Chickens or Pigeons with	7
146	Cabbage Pudding	Ibid.
149	Quaking Pudding	8
	Shaking Pudding of Almonds	9
	Hasty Pudding	Ibid.
49	Almond Pudding in Guts	10
55	Liver Pudding	12
144	Little Puddings	71
	A Quaking Pudding	130
27	An Orange Pudding	131
29	A Bran Pudding to make	135
32	Carp Pye	12
130	Salmon Pye	13
38	Potatoo Pye	14
61	Artichoke Pye	Ibid.
62	Egg Pye	Ibid.
74	Lumber Pye	15
119	Stump Pye	Ibid.
125	Dowlett Pye	16
	Calves-foot Pye	17
9	Pan-cakes to make	149
White		Chicken

The TABLE.

Chicken Pye	
Candle for it	
Hare Pye	
Fiblet Pye	
A Lamb Pye to make	139, 140
Venison Pastys	
Sweet-bread Pasties	
Kidney Pasties	
Paste Royal	
White Puff-paste	
Puff-paste	
Paste to Fry	
Paste of Cherries to make	
Pike to boil	
Pike to Roast	
Pickles	87, 88, 89, 90, 91, 92, 93, 94, 95
To Pickle Lobsters	
To Pickle Oysters	
To Pickle Tongues	
To pickle Pigeons	
To pickle Ashen-Keys	
To Pickle Limons, or Great Cucumbers	
To pickle Walnuts	
To pickle French Beans	
To pickle Colly-flowers	
To pickle Plumb-Buds	
To pickle Mushrooms	90, 91, 131
To pickle Asparagus	92
To pickle Samphire	
To pickle Barberries	
Pease Soop	93, 133
Pease Pottage	
Plumb Pottage	
	37
	Green

The TABLET

green Pease to keep	94
Ibid. Peas to Ragon	50
Ibid. Peas to Stew	56
Ibid. Peas to pickle	56
Ibid. Peas to Pot	83
Ibid. Petty Potatoes	63
Ibid. Pippins to Stew	67
Ibid. Pears to Stew	68
Ibid. Pippin Tansey	Ibid.
Ibid. Pippin Tarts.	73
Ibid. Pippins to Preserve	143
Ibid. Pot Salmon	78
Ibid. Pot Tongues	79
Ibid. Pot Lobsters	80
Ibid. Pot Beef like Venison	Ibid.
Ibid. Pot Pork	81
Ibid. Pot Fowles	82
Ibid. Pot Pigeons	83
Ibid. Pot Hare	Ibid.
Ibid. Pot to Collar	86
Ibid. Lamb-buds to pickle	90
Ibid. Lambs Grapes, &c. to dry	118
Ibid. preserve Medlers.	111
Ibid. preserve Mulberries	112
Ibid. preserve Goosberries	Ibid.
Ibid. preserve Cherries	Ibid.
Ibid. preserve Walnuts	113
Ibid. preserve Apricocks	Ibid.
Ibid. preserve Green Pippins	114
Ibid. preserve Barberies	Ibid.
Ibid. preserve Pears	Ibid.
Ibid. preserve Black Cherries	115
Ibid. preserve Eringo-Roots	Ibid.
Green	

The TABLE.

A Perfume to perfume any sort of Confections 124

Quiddany of Plumbs, Apples, Quinces, or any other Plumbs 110

Jelly of Quince, &c. 121

Red Quince-Cakes to make Ibid.

Clear or transparent Quince-Cakes 122

White Quince-Cakes to make Ibid.

R.

To Roast Pike 31

To Roast an Eel Ibid.

To Roast Lobsters Ibid.

To Roast a Hare. 57

To Ragou a breast of Veal 48

To Ragou a Neck of Veal 49

To Ragou Pigeons 50

Beef Royal Ibid.

S.

To Season Turkey, Goose, or Capons 20

To Season Veal or Lamb Ibid.

To Season Mince Pyes 21

To Season Cheese-Cakes 22

To Season Custards Ibid.

A good Sack-Poffet to make 127, 138

To Stew Pippins 65, 74

To Stew Carps 27

To Stew Eels Ibid.

To Stew Oysters 28

To Stew a Neck of Mutton 51

To Stew Veal 52

To Stew Chickens Ibid.

To Stew Pigeons Ibid.

Sause for Fish 2

Sau

The TABLE.

124	Sause for Roast Venison	96
	Sause for Wild Ducks	133
any	Sause for Turkeys or Capons	136
110	Sause for Wild Fowl	137
121	Sause for Venison or Hare	Ibid.
Ibid.	Sauce for Green Geese, or Young Ducks	Ibid.
122	Sauces for Roast Pigeons, or Doves	146
Ibid.	Sauces for Land-Fowl, &c.	147
	To make Sause or Pickle to keep Venison in that is tainted	152
31	Other Sause for tainted Venison	152, 153
Ibid.	Soals to Malleret	32
57	White Soop	33
48	Brown Soop	34
49	Pease Soop	36
50	Scotch Collops	41
Ibid.	Syder to Order	141, 142
	A Salamongundy	64
20	Sweet-bread Pasties	72
Ibid.	Spinage Tarts	75
21	Salmon to Pot	78
22	Sausages to make	81
Ibid.	Sausages without Skins to make	144
27, 139	Samphire to Pickle	92
65, 74	To Souse Pike	134
2	To make Sweet-meats of any Apples	111
Ibid.	A Whipt Syllabub to make	125
2	Almond Syllabub to make	123
5	Syrrup of Barberries to make	126
5	T.	
Ibid.	Turkey, Goose, or Pigeons to Season	18
Ibid.	Tongues to Pickle	52
2	Tongues to Pot	79
Sau		Pippin

The TABLE

<i>Pippin Tansey</i>	68
<i>Goosberry Tansey</i>	69
<i>Good Tansey</i>	Ibid.
<i>Almond Tansey</i>	70
<i>A Beef Tansey</i>	131
<i>A Tansey without Frying</i>	136
<i>Neats Tongue to Roast</i>	145
<i>Neats Tongue or Udder to Roast</i>	Ibid.
<i>A Tansey to make the best Way</i>	150
<i>A Tansey for Lent</i>	151
<i>Pippin Tarts</i>	73
<i>Orange Tarts</i>	74
<i>Tart de Moy</i>	76
V.	
<i>Veal or Lamb to Season</i>	20
<i>Veal Alamode</i>	47
<i>Veal to Stew</i>	56
<i>A Breast of Veal to Collar</i>	85, 132
<i>A Breast of Veal to Ragou</i>	48
<i>A Neck of Veal to Ragou</i>	49
<i>A Sauce for Roast Venison</i>	96
<i>Venison Pasty</i>	19
<i>Elder Vinegar to make</i>	148
<i>Verjuice to make</i>	Ibid.
W.	
<i>White Soop</i>	43
<i>Walnuts to Pickle</i>	88
<i>Walnuts to Preserve</i>	113
<i>Elder-Wine to make</i>	128

ENGLAND's

Newest Way of

COOKERY.

Of Puddings.

1. Italian Pudding.

TAKE a Pint of Cream, a penny white Loaf, ten Eggs, a beaten Nutmeg; butter the Bottom of your Dish, and round the Sides: then cut twelve Pippins in round Slices, and lay in the Bottom; throw a little Orange-peel over them, and some fine Sugar; pour half a Pint of Claret over them, and bake in the Pudding; make Puff-past over it, and it will be baked in half an Hour; lay Paste round the sides of your Dish.

B

2. Pippin

2. *Pippin Pudding.*

Take twelve Pippins, boil them tender and scrape them clean from the Core, and put in a Pint of Cream, seasoned with Orange flower, or Rose-water, and Sugar to your Taste; and put good Puff-paste in your Dish, bake it in a slack Oven, grate Loaf-sugar over it, and send it.

3. *Orange Pudding.*

Take two right Sevil Oranges; take off a little of the out-side Rind, and squeeze out the Juice and Seeds, lay them in Water three Days, shifting the Water every day: Then set on a Pot of Water, make it boil, and put them in a Mortar, and beat them into a Paste; then put in double their Weight of double Refined-sugar, eight Eggs, leave out half the Whites; then boil a Pint of Cream, set it to be cold; and put them with three or four Spoonfuls of Sack; grate the Quantity of a Half-penny Roll, and put in, with half a pound of sweet Butter melted, sweeten it to your Taste, and put it in a Dish with Puff-paste round it, and it will require no more baking than a Custard.

4. *Carrot Pudding.*

Take a large Carrot, boil it tender; then set it by to be cold, and grate it through a hair Sieve very fine; then put in half a pound



of melted Butter; beaten together, with eight Eggs; leave out half the V Whites, with two or three spoonfuls of Sack, or Orange-flower-water, half a Pint of good thick Cream, a Nutmeg, grated Bread, and a little Salt; Make it the thickness of the Orange-Pudding, and the same baking; sweeten it to your Taste with fine Sugar, make Puff-paste, grate Sugar over it, and send it.

5. *Oat-Meal Pudding.*

Take a Pint of fine Oat-meal, boil it in new Milk and Cream, a little Cinamon and Nutmeg, and beaten Mace; and when it is about the thickness of hasty Pudding; take it off, and stir in half a pound of sweet Butter, and eight Eggs (leave out half the V Whites) very well beaten, and put in two or three spoonfuls of Sack, and make Puff-paste, and lay round your Dish, and butter it very well, and bake it, but not too much; send it.

6. *Rice Pudding.*

Take half a pound of Rice, boil it in new Milk till it is soft and tender; then set it by to be cold, and cover it close; then grate one Nutmeg, one penny-worth of Mace beaten, ten Eggs, leave out half the V Whites, with two or three spoonfuls of Sack, or Orange-flower-water, a Pint of Cream; sweeten it to your Taste with good fine Sugar,

melt a pound of fresh Butter, and mix all these together with the Rice, when cold; then shread a quarter of a pound of Mutton or Beef-suit, strow it a top, and it will make it look with an Icen; then make Puff-paste and lay in the bottom of your Dish, and three quarters of a pound of Currans will do for this quantity, plump your Currans before you put them in; but it is genteeler without Currans; strow Sugar over it, and send it to your Ladiships Table for a Pudding that I like.

7. Marrow Pudding.

Take a Quart of Cream, and boil it with a Blade of Mace, set it to be cold a little: Then beat ten Eggs, leaving out half the VWhites, and put to your Cream; then cut a penny Loaf into slices, and lay a Layer of Bread, and a Layer of Marrow with a few Raisins of the Sun; and so do till you have laid out your penny Loaf, and three quarters of a pound of Marrow: Then sweeten your Cream and Eggs, and put in two spoonfuls of Orange-flower-water; pour it over your bread with a thin Puff-paste in the bottom, and round the sides of your Dish; send it.

8. Excellent Pudding.

Take a Quart of Cream, boil it with two Manchets, and grate in one Nutmeg, six Yolks and four VWhites of Eggs well beaten,
with

with your bread and Cream at least half an Hour together ; then put into it a pound of Beef-suet finely minced, half a pound of Sugar, a little Salt, bake it three quarters of an Hour in a quick Oven, the same way boiled without Suet as long is as good.

9. *Good Pudding.*

Take a penny white Loaf, pare off all the Crust and slice it thin into a Dish with a Quart of Cream, set it over a Chaffin-dish of Coals, till the bread be almost dry ; then put in a piece of sweet butter, and take it off and let it stand to be cold ; then take the Yolks of three Eggs, the VWhite of one, with a little Rose-water, Sugar and Nutmeg ; stir them very well together ; then put it in another Dish, butter it, and when it comes out of the Oven, grate over it fine Sugar ; send it.

10. *Good Pudding.*

Take grated Bread, as much Flower ; then take four Eggs, two VWhites, a good quantity of Sugar, wet it with Cream to the thickness of Pancake batter ; then put in some Raisins of the Sun, and butter your Dish very well, and bake it half an Hour, strow over it grated Sugar, and send it to the Table.

11. *Good Pudding.*

Take a Quart of Cream, put to it a pound of beef-suet cut small, season it with Nutmeg, Rose-water and Sugar: Then grate two Manchets, and beat seven Eggs, put in half a pound of Currans; mingle all these well together, butter the Dish, and bake it not too much; grate Sugar over it.

12. *Green Pudding.*

Take some boiled Mutton minced, with beef-suet shredded, a little Time, Marjoram and Parsly, and a handful of Spinage; then mix all these together with a little grated bread, and three Yolks of Eggs, some Cream, Sugar and Nutmeg, Currans, and a little Flower; then rowl it up in a Sheep's Caul; bake and send it.

13. *Calves-Foot Pudding.*

Boil two pair of Calves-feet very tender, and set them by to be cold; then cut the Meat off and mince it very small; then slice a penny Loaf and scald a pint of Cream, shred six Ounces of Beef-suet very fine, with five Yolks and two Whites of Eggs well beaten, a good handful of Currans, Nutmeg, Sugar and Salt; then fold a Caul of a breast of Veal like a sheet of Paper, leaving one End open, fill it with the Pudding, and a good quantity of Marrow, sew it up
in

in a Cloth and boil it almost two Hours ; then take it up and lay it on Sippets with Verjuice, butter and Sugar, stick it with blanch'd Almonds, Orange and Citron-peel ; you may put in Sack instead of Verjuice if you please.

14. *Puddings to boil Chickens or Pigeons with.*

Take the Flesh of a Rabbet, or the Wing of a Capon, for want of these a piece of Veal or Lamb with the Kidney-fat, or Marrow-suet, or both, as much Meat as Suet ; shred them as small as you can with Parsley, Time, Savory, and Marjoram, season it with Cloves, Mace, a little Salt, and put to it three spoonful of grated Bread, mingle them with Cream and the Yolk of an Egg ; then pare the Flesh with your Fingers from the Legs and Necks, and put in some of the Pudding, fill them not too full lest they should break in boiling ; then boil them in Milk and Water with a bunch of sweet Herbs, and a blade of Mace, a little Salt ; then beat some Butter with the Juice of an Orange with the Butter ; send it.

15. *A Cabbage Pudding.*

Take half a pound of Veal, shred it with two pound of Suet very small, grate two Nutmegs with a pretty quantity of Pepper and Salt ; then take Cabbage half boiled as much as will lie on a Sawcer ; then take se-

ven Eggs beat very well, and mingle up altogether like a Pudding; then put it in a Cloth, boil it well, and send it up.

16. *Quaking Pudding.*

Take a Pint of very thick Cream, eight Yolks of Eggs and two Whites, beat them very well with a little Rose-water, mingle the Eggs with the Cream; then grate in some Nutmeg, sweeten it to your Taste, and flower a Bag very well, put it in and tye it fast, and so put it into a Pot of boiling water, and keep it boiling continually; and when it is boiled enough turn it out of the Bag, and make your Sauce of Sack, Butter and Sugar, and pour all over it with Orange, Limon, and Citron-peel; cut them thin, with Almonds blanched and cut in little pieces, and stuck upon it.

17. *Shaking Pudding of Almonds.*

Take a Pint of Cream, boil it with a blade of Mace, strow it over with some beaten Almonds, a little Orange-flower or Rose-water; then take four Eggs leave out two Whites, strain the Cream, Eggs and Almonds together; then take some Sugar and sweeten it, and thicken it with grated Bread or Bisket; then take a Cloth and rub it with Flour, and tye it up and dip it into Rose-water; then boil it, and when it is boiled eat it with butter, Sugar and White-wine, stick it with blanched Almonds; send it.

18. *Almond Pudding.*

Take a Quart of Cream, two Eggs, beat them and strain them into the Cream, and grate in a Nutmeg and a penny Loaf, fix Spoonfuls of Flour, half a pound of Almonds beaten fine together, mix them and sweeten it with good fine Sugar; then flower the bag and boil it, and when it is boiled enough melt butter with a little Orange-flower, or Rose-water beaten thick with a little Sack, and pour it on the Pudding, and stick it with blanched Almonds; send it.

19. *Almond Pudding.*

Take two Loaves of white bread grated very fine, put to it four Yolks of Eggs, and half a Pint of Cream, and a quarter of a pound of blanched Almonds beat very fine in a Mortar, with two or three spoonfuls of Sack or Orange-Flower-water, some Marrow and beef-suet cut small, a little Nutmeg, and sweeten it to your Taste; then tie it up in a Pudding-cloth and boil it, then send it.

20. *Hasty Pudding.*

Take a Pint of Milk and put to it a handful of Raisins of the Sun, as many Currans; then take a Manchet, grate it, and put in a little Flour and Nutmeg, and let it boil a quarter of an Hour; then put in a piece of butter in the boiling, and dish it with pieces of

of butter laid up and down upon it, then send it to the Table.

21: *Almond Pudding in Guts.*

Take a pound of Almonds, beat them with Orange-flower-water to prevent their Oyling; then take twelve Eggs with half their Whites, a little Salt, four Nutmegs beat them together with two pound of beef suet finely shredded; then take one pound and an half of Sugar, and eight penny Loaves finely grated and searced with half a Pint of Orange-flower-water, and a Pint of Cream. When you have mixed these together fill the Guts, but not too full lest they should break. Dip the Guts in Rose-water when you fill them, and Marrow is better than Suet if you have it, then boil them not too long.

22. *White Pudding.*

Beat half a pound of Almonds with Rose-water very fine; then take as much Ox-pith out of the Skin, and beat with the Almonds then boil a Quart of Cream, and beat some of it with the Pith and Almonds a while then put in two grated Nutmegs, and grate two Naples-biskets, and a Grain of Musk and two of Amber-grease, and grind it with the Sugar before you mix them with the things. Put in ten Eggs, leave out four Whites, with the Marrow of three or four bones cut pretty big, a pound of Sugar, some candied Citrus

small, and boil them enough; set them for use.

23. *White Puddings.*

Take a pound of Naples-bisket, cut it into pieces, and grate a penny Loaf; then boil a quart of Cream and put to the bisket and lead to swell them; take a pound of blanched Almonds, beat them small; then take two or three spoonful of Orange-flower or Rose-water to keep them from Oyling: Put eight Eggs, leave out four Whites, with some beaten Nutmeg and Mace, the Marrow of eight bones, half of it cut small, and the other half in pretty pieces to put in as you like them; then cut in some Citron and a little Amber-grease, a little Salt, fill them but not too full; give scope enough, sweeten them with good fine Sugar, and Bullocks is best to fill them dipt in Rose-water.

24. *Black Puddings.*

Take a Pint of Oat-meal and put to it eight Pints of new Milk, steep it all Night, boil it to the thickness of Pudding; then put to it eight Pints of grated bread and four Eggs, a little Salt, and a little Cloves and Mace, some Sage and Penniroyal, some sweet herbs, mix them together well: Then take a Pint and half of blood, and strain it into it, and if it be not soft enough put in some more Milk into it with half a pound of beef-suet

suet finely shredded: Cut one pound and half of Lard into long Pieces; then fill the and give them one boil; then take them and with a Pin prick them to give them vent then put them in and boil them till they are full enough, and you may put in Cream instead of Milk if you please.

25. Liver Puddings.

Boil a Hog's Liver, dry it in an Oven after bread, dry it enough to grate; then sift it through a coarse Sieve, and take half a pound of it to a pound of grated bread and a pound of Currans, two pound of beef suet kept dry, and cut small, and sift thorough the same coarse Sieve; season to your Taste with one Ounce of Spice which must be Cinamon, Cloves, Mace, Nutmeg, and two Grains of Amber-grease; then mingle all these together as you do Minced pye, and boil three Pints of new Milk, pour it into all these things; then cover it a while and beat six Eggs with two or three spoonfuls of Orange-flower-water; mix them well together and put in a little Salt, you may put in Rice-pap, instead of grated bread.

26. Carp Pye.

Take a couple of Carps or Tench, the great Eel, or according to the Quantity you make; skin it and bone it, mix it with a good Quantity of grated bread and a few

et Herbs, with the Yolks of hard Eggs ;
after, take Anchovies and about a hand-
ful of Oyfters, and cut them all very small ;
season it pretty high with Salt, Pepper,
Mace, Nutmeg, and a little Ginger,
or five Yolks of hard Eggs and half a
pound of butter, work it together as you do
your Paste ; then after cut your Carps in
three or four Pieces ; then fill their bellies
with forc'd Meat, and season your Carps with
these things, Herbs and Spice, so put them
in the Pye, and what it won't hold lay in
about it with Oyfters, and butter a-
round them, and then close it up and put it in
the Oven, and let it stand an Hour and a
half ; after it comes out, take three or four
eggs and beat them very well and put them
over give them a shake or two ; send it.

27. *Salmon Pye.*

Make Puff-paste and lay in the bottom of
your Patty Pan ; then take the middle Pieces
of Salmon, season it high with Salt, Pepper,
Mace and Nutmeg, cut it into three Pieces ;
then lay a Layer of Butter and a Layer of
mon till it is laid all out ; then make
forc'd Meat of an Eel and chop it fine with
Yolks of hard Eggs, with two or three
Anchovies, Marrow and sweet Herbs, a little
stale Bread, a few Oyfters, if you have
any ; lay them round your Pye, and on the
top ; season them with Salt and Pepper
and other Spices as you please.

28. *Potatoe Pye.*

Boil the Potatoes, peel them and lay them in the Pye with good flore of Marrow, white Mace, preserved Lettice-Roots and Stalks and Citron cut: Cover it with Butter, when it comes out of the Oven scald White-wine and put some Sugar in, and give it a shake or two, and send it.

29. *Artechoke Pye.*

Boil your Artechokes well; then take the bottoms from the Leaves, and season them with a little beaten Mace, and put to them a pretty Quantity of Butter, lay a Layer in the bottom; then lay in the Artechokes, sprinkle them with a little Salt, put in Sugar over them, put in grated pieces of Marrow rowled up in the Yolks of Eggs, then put in a few Gooseberries or Grapes, and lay upon it large Mace and Dates, add some Yolks of hard Eggs, Suckets, Lettice-stalks, and Citron; cover it with Butter, and when it is baked, put in scalded White-wine, and shake it together; send it.

30. *Egg Pye.*

Boil sixteen Eggs, take the Yolks, beat them small, and put to them three or four spoonful of Orange-flower-water, with the same quantity of Sack; season it with Cloves, Mace, Nutmeg and fine Sugar to your Taste.

and lay a Layer of wet and dry Sweet-
meats ; then melt a pound and a quarter of
Sweet Butter, beat it with half a Pint of
cream ; then mix all these Ingredients to-
gether, and put it in the Pye and bake it,
and when it is drawn, scald a little White-
wine and beat it with the Yolk of an Egg,
sugar and grated Nutmeg, pour it in and
give it a shake or two ; send it.

31. *Lumber Pye.*

Take the Humbles of a Deer, parboil
them, and clear all the Fat from them ; then
cut as much Beef-suet as Meat, or half as
much more, as you like it ; mince it toge-
ther very small, and season it with Cloves,
Mace, Nutmeg, Cinamon and a little Salt,
half a pound of Sugar, three or four pound
Currans, a Pint of Sack, a little Rose-
water, half a pound of candied Orange, Li-
mon and Citron-peel, and Dates stoned and
chopped, fill your Pye and close it ; and when
it is baked put in half a Pint of Sack, or
more ; send it.

32. *Stump Pye.*

Take a Leg of Lamb from the Bones, and
mince it small, with a good quantity of
Sweet Herbs, and a good quantity of Cur-
rans, grated Nutmeg and Salt ; season it to
your liking, and mix it with two or three
Yolks of Eggs beat with Sack or White-wine ;
then

then lay it close in the Pye, and lay on the Top either Fruit or Sweet-meats; do not bake it too much, and when it is baked cut it up, and put in Verjuice and Sugar, or White-wine; make it hot before you put it in, then lay on the Lid; send it.

33. Dowlet Pye.

Take Veal perboiled or roasted, and cut it small, with sweet Herbs and Beef-suet; then put some into it seasoned with Sugar, Nutmeg and Cinnamon if you like it; then beat as many Eggs as will wet it; then make it like Eggs, and stick a Date in the middle of each of them, and lay them in a Pye, and put some dried Plumbs over them, and if in time of year put in ripe Plumbs; then take White-wine, Sugar and Butter, and pour it in a little before you draw it, scald the Wine and give it a shake or two together; send it.

34. Calves-Foot Pye.

Take Calves-feet and boil them tender, then cut them in halves, and take out all the bones, and lay a Layer of Butter in the bottom of the Pye; then a Layer of Calves-feet; then Raisins of the Sun stoned and cut small; then lay a Layer of Calves-feet; then Raisins of the Sun stoned and cut small, Currans, Limon, Orange and Citron-peel cut into thin slices, a little beaten Cloves, Mace

Nutmeg

Nutmeg, a little fine Sugar, and a little salt ;
mix all these together, and lay a Layer till
it is all laid out ; then boil six Eggs, take
out the Yolks and cut them into pieces, and
show them a top with a Layer of Butter ;
don't make it greasie ; send it.

35. *Chicken Pye.*

Take young Chickens, seeth them in half
Milk and Water, strip their skins from them,
butter your Dish and put Puff-paste round
it and in the bottom ; then lay a Layer of
Butter, and a Layer of all sorts of wet Sweet-
meats, and dry ; then truss up your Chick-
ens with their Heads on ; season them with
Peppercornes, Mace, Nutmeg, Salt, and a little
fine Sugar ; then rowl up their seasoning
in a piece of Butter and put in their bellies,
and lay them in the Pye with a good Layer
of Butter over them, and Sweet-meats, then
cover on the Lid being made of Puff-paste,
and an Hour will bake it ; take care your
oven is not too hot, it being apt to rash and
change colour.

36. *For the Caudle.*

Take half a Pint of White-wine or Sider,
mix it with a blade of Mace, and a little
Nutmeg ; then take it off the Fire, and put
in the Yolks of two Eggs very well beaten,
with a spoonful of Sugar and a little bit of
Butter rowled up in the Flour ; then let
C it

it run thorough a Tunnel through the Hole on the Top of the Pye whilst the Pye is hot; give it two or three shakes; send it up.

And if for a Savory Pye : Put in Mushrooms instead of sweet-meats, with Artechoke-buds, Cocks-combs and Pullets, Veal sweet breads set in Water and pulled in pieces; make good Puff-paste for your patty Pan and lay a Layer of these with Force-meat balls, and a Layer of Chicken seasoned with salt, Pepper and spice, with a bit of butter in their bellies rowled up in the seasoning, and butter on the Top; and if in time of year put in Gooseberries and ripe Currans, bake it and put in the same Caudle, only leave out the sugar; give it two or three shakes when you send it.

37. For the Force-meat-balls.

Take Chicken-marrow, or a little Turnep and Savory, a few Crumbs of White-bread with the Yolks of two Eggs well beaten, season it with Salt, Pepper, Cloves and Mace; then scald a little Spinage, drain it well and cut it small and put it in, and mix well together to make them look green; make some long and some round.

38. Hare Pye.

Take a Hare, dress him; take one pound of Bacon, Time, Savory, and mince it small with Bacon, Time, Savory

and Marjoram ; season it with Salt, Pepper, Cloves, Mace and Nutmeg ; and when you have dress'd the other part season it as you did the first ; work your minced Meat with the Yolk of an Egg or two, and lay it about your Hare, and fill it up with sweet Butter and close it, bake it not too much ; and when it is baked put in half a Pint of strong Gravy, and give it a shake or two ; send it.

39. *Fiblet Pye.*

Take your Jiblets and scald them, put them on the Fire and stew them very tender ; season them with Salt and Pepper pretty high, with a bunch of sweet Herbs, an Onion, and just Water enough to cover them ; then take them out of the Liquor and let them stand to be cold ; then put them in your Pasty Pan with good Puff-paste round it, and put in what quantity of Butter you think fitting, with the Yolks of hard Eggs, and lay over it Force-meat-balls ; and when you have lidded your Pye leave a hole a top, and just as it goes into the Oven, put in half the Liquor that the Jiblet was stewed in ; bake it not too much ; send it up.

40. *Venison Pasty.*

Take three quarters of a Peck of fine Flour, and put six pound of Butter in the Flour ; then beat in twelve Eggs, and make your Pasty with warm Water : bone the Ve-

nison, beat and break the bones, season it with Salt and Pepper to fill up the Pasty when it comes out of the Oven; then season your Venison with an Ounce and half of black Pepper just bruised, and Salt; then take about a pound of Beef-suet, cut it into long slices, beat it with your Rowling-Pin, and strew over it Salt and Pepper; then lay the Venison on the top, season it very high with Pudding-crust round the Pan, and put in a large Porringer of water, and lay a Layer of good fresh butter and cover it; shake your Pasty, and when it comes out of the Oven pour in the Liquor that you made of the bones, and shake it well together; serve it to the Table.

41. *To season Turkey, Goose, or Pigeons.*

Bone them, or break their bones very well season them with Salt, Pepper and Nutmeg if you like, within and without; stick some whole Cloves in their Breasts, fill them with butter and put them in your Coffin, and lay butter all over the top; then close it and bake it four Hours; when it is baked, fill it with clarified butter: A cold Dish.

42. *To season Veal or Lamb.*

Take a Loin of Veal or Lamb, cut it in small pieces, season it with Nutmeg, Salt and Pepper; then fill the Pye and lay some butter on the top; then close it and bake it

and if you serve it hot up, put in a Pint of Gravy; but if you keep it cold put in more, but fill it up with clarified butter.

43. *To season Mince-Pyes.*

Take the best part of a Neats-tongue, a little more than half, boil it; then peel it, and cut it into slices, set it to be cold; then weigh it, and to a pound of Tongue put a pound and half of Beef-suet and Marrow; then put your Meat and Suet upon a Chopping-block, and chop it very fine and mix it well together; then weigh a pound of Meat to a pound of Currans; pound your Spice, which must be Cloves, Mace and Nutmeg; season it to your Taste with a little fine Sugar, Orange, Limon and Citron-peel thin shred, with two or three Pippins hack'd small; wring in the Juice of a Limon, and put in a large Glass of Claret, and as much sack, a few Dates stoned and sliced thin, a few Raisins stoned and cut small; mix all these things very well together; then fill and lid your Pyes; bake them, but not too much.

44. *Olive Florendine.*

Take the best part of a Leg of Veal; cut it into thin slices like *Scotch Collops*, beat them on both sides with the back of a Knife; season them with Cloves, Mace, Pepper and salt; then cut a pound of fat Bacon into

thin slices, rowl them up one by one, with a slice of Veal in the middle; then put them in a Dish, and put to them three or four Anchovies, two or three Shalots, half a handful of Oysters, and half a hundred of Force'd meat-balls, a Limon sliced with the Rind off; put in half a Pint of White-wine, half a Pint of strong Broth, a little Gravy, and half a pound of Butter; cover it with Puff-paste and bake it.

45. *Stake Florendine.*

Take a Leg or a Neck of Mutton, cut it into Stakes; season it with Nutmeg, Pepper and Salt: Put it into a Dish with three or four Shalots, a bunch of sweet Herbs, two or three Anchovies, twenty Balls of Force'd meat, half a Pint of Claret, as much fair Water; put in half a pound of Butter; cover it with Puff-paste; bake it.

46. *Rice Florendine.*

Take half a pound of Rice pick'd clean, boil it first in Water, then in Milk, till it be as thick as Hasty-pudding; then set it by till it is cold; then beat in six Eggs, leave out half the Whites, put in half a Pint of Cream, two or three spoonful of Sack, a little Rose-water; season it with two Pennyworth of Cloves, Mace, Nutmeg and Cinamon, half a pound of Sugar, a little Salt, a pound of Currans, four Ounces of candied

Orange

Orange, Limon and Citron-peel, a pound of Marrow or Butter; then cover it with Puff-paste, and bake it; the same Ingredients for Almond-florendine, only blanch the Almonds, and beat them in a Stone-mortar with a Glafs of Sack, and a little Rose-water, and you may garnish your Dish with Pafte-Royal.

47. *Almond Florendine.*

Take one pound of Jordan Almonds blanched and beaten in a Mortar, with a little Orange-flower-water; take the Yolks and half the Whites of eight Eggs beat with a quarter of a Pint of Sack, half a Pint of Cream, half a pound of fresh Butter melted, a pound of Currans, as much Sugar as will sweeten it to your Taste, a quarter of a pound of Marrow seasoned with beaten Cloves, Mace and Nutmeg; you may put in candid Limon and Citron-peel: Mix it well together, make Puff-paste on the top and bottom, and bake it in a slack Oven, not too much.

48. *A Florendine.*

Take what quantity of Curds you please, turn them the same way as for Cheese-cakes; put in a pound of blanched Almonds beat very fine, with a spoonful of Rose-water, half a pound of Currans, as much Sugar as will sweeten it; then take a good quantity

of Spinage; let it have two or three boils, then drain it, shred it small, mingle it together, butter your Dish; serve it.

59. *To season Cheese-cakes.*

Take a Gallon of new Milk warm from the Cow, set it with a spoonful of Runnet, as soon as it comes, strain the Runnet from the Curds; rub 'em through a little Ringer with the back of a Spoon; season 'em with half a quarter of an Ounce of Cloves, Mace and Cinnamon beat fine, a little Salt, half a pound of Sugar, a little Rose-water, half a Pint of Sack, half a pound of butter melted thick; beat in six Eggs, leave out half the Whites, put in a pound of Currans, and it is fit for use.

The same Ingredients for Rice-cakes, only you must boil the Rice tender before; the same way for Almond-cakes, only beat them in a Stone-mortar, with a Glass of Sack, and a little Rose-water.

50. *To season Custards.*

Boil a Quart of Cream with a blade of Mace, or a little broken Cinamon, a little Nutmeg sliced thin; strain it and season it with half a pound of Sugar, a little Sack and Rose-water; then beat in eight Eggs, leave out half the Whites, harden the Crusts before you fill them. It must be good fine Sugar, Madam.

51. *Paste Royal.*

Take a pound of very fine Flour, put in a little Cinnamon and Nutmeg very fine beaten, a quarter of a pound of very fine double refined Sugar, beat in the Whites of ten Eggs; then make it into a Paste with half a pint of Sack, and the best Cream pretty stiff; then rowl in a pound of butter at five or six times rowling; this is fit for Orange-buddings, Spread tarts and Laid-tarts, or to garnish Dishes with.

52. *White Puff-paste.*

Take a pound of fine Flour, put in the Whites of three Eggs beaten up; make it into balls with cold Water; then rowl in a pound of butter at five or six times rowling; this is fit for Taffata-tarts or Cheese-cakes; in the Winter beat your butter to make it work, and in the Summer keep it as cool as you can.

53. *Puff-paste.*

Take three great handfuls of Flour well sieved: Put to it two Whites of Eggs, and a quarter of a pound of butter; wet it with cold Water; then take three quarters of a pound of butter, divide it into three parts, rowl the Paste abroad, and stick on a quarter of a pound of butter in little bits all over it, so fold it up again and flour it; then rowl

rowl it abroad again, and so do three times till the butter is ended; then butter the brims of a Dish and lay the Paste thereon; put it presently into the Oven; let it bake almost an Hour; this quantity is but enough for the brims of a Dish: If you would have enough to cover it all over a Dish, you must take as much more of every thing, and make a double Quantity.

54. *To dress Fish: Craw-fish.*

Take Craw-fish boiled in Water with little Salt, and when they are boiled enough take them up, and set them to be cold; then pick the Meat out of the Legs and the Tails, set it by; then take the Bodies and Claws, beat them in a Mortar with some of the Liquor they were boiled in, and to a quart of that Liquor add a quart of Cream and a quart of Milk: Put in a blade of Mace, a Nutmeg cut into quarters, with a Clove two; set them all over the Fire, and boil them well; then take a little Sorrel and Spinage a little beat, and Leeks a large handful altogether; cut them large, and put them in with your Craw-fish that you pick out; let them boil together, but don't let your Herbs lose their colour; then put in a *French Loaf* and place that in the middle of your Dish, and just when you send it to the Table thicken it with the Yolks of Eggs and a piece of fresh Butter, a quarter of a pound.

Take care your Eggs don't curdle, and let it be the thickness of good Cream; serve it.

55. *To stew Carps.*

Stick your Carp as you do a Pig, and save all the Blood you can; scale it and take out the Ruffage; take care you don't break the skin: Then take as much Claret and strong gravy as will cover him in your Stew-pan, a little White-wine and Salt, a good piece of Horfe-radish, and a bunch of sweet Herbs, some whole Pepper, Cloves and a little Mace, with a large Onion, some Mushrooms and Truffles; let them stew together till they are tender; then brown some Butter with Flour, and pour some of the Liquor to the Butter, with two or three Anchovies chopt small; when you have in readines Oysters fried; squeeze the Juice of a Limon: Garnish with Horfe-radish, fried Parsly, Oranges and Limes.

56. *To stew Eels.*

When they are half stewed, put to them a bunch of sweet Herbs, a little grated Bread, an Onion, some beaten Mace and Cloves, as it boils; and when they are almost enough, put in a little Butter, and a glass of Claret with an Anchovy; then serve it up.

57. *To*

57. *To stew Oysters.*

Set on the Fire a Pint of Oysters with their Liquor, a Shalot, half a Pint of White wine, a little white Pepper, three blades Mace, a little Salt to season it, a piece sweet Butter; let them stew softly, till they are enough, about half an Hour; then put in another piece of Butter, and shake it together, and when it's melted, lay Sippets the Dish: Serve them for a Side-dish.

58. *Sauce for Fish.*

Take a little Time, Horse-radish, Limon peel, some whole Pepper; boil them a little while in fair Water; then put in the Anchovies, and four spoonfuls of White wine, let them boil a little; then strain them out and put the Liquor into the Sauce-pan again, with a pound of fresh Butter, and when it's melted take it off the Fire, and stir in the Yolks of two Eggs, being well beaten before, with three spoonfuls of White wine; set it on the Fire again, and keep stirring till it's the thickness of Cream, then pour it on your Fish very hot, and serve it

59. *To Butter Crabs.*

Take out the Meat and cleanse it from the Skins; put it into a Sauce-pan with a quarter of a Pint of Sack, or White-wine, an Anchovy, a little Nutmeg, and Crumbs of White-bread; set them on a gentle Fire, and

at them together for dishing; then stir in the Yolk of an Egg, and a little Pepper well beaten: then stir them well together, so put into your Shell again: Send it for a Side-dish.

60. To Butter Shrimps.

Stew a Quart of Shrimps with half a Pint White-wine, with a Nutmeg: then beat your Eggs with a little White-wine, and a quarter of a pound of beaten Butter: then make them well in a Dish till they be thick enough: then serve them with one Sippet for a Side-dish.

61. Oyster Loaves.

Take *French Rowls*, cut a little hole on the Tops as big as half a Crown; then take out all the Crumb, but don't break the Crust of the Loaf: then stew some Oysters in their own Liquor, a blade of Mace, a little whole Pepper, Salt, Nutmeg and a little White-wine: skum it very well, and thicken with a piece of Butter rowled up in flour: then fill up the Rowls with it, and put on the piece again that you cut off: then put the Rowls in a Mazerene-dish, and melt Butter and pour it into them, set them in your Oven till crisp: let the Oven be as hot for Orange-pudding.

62. To

62. *To dress a Cods-head.*

Take a large Cods-head with the Neck cut large, season the Pickle that you boil in; then put in a good handful of Salt, whole Pepper, all Spice, a little Limon-peel, a Bay-leaf, an Onion, a Pint of White-wine and Water enough to cover it: When they are well boiled together put in your Cods-head, and let it be well boiled: then take up and put it in a Dish over your Stow, draw the Water from it, and have all things ready: Garnish with Horse-radish and sliced Limon.

63. *To boil Pike.*

Cut a living Pike, scowre the inside and outside very well; then wash him clean, and have in readiness a Pickle made of Vinegar, Mace, whole Pepper, a bunch of sweet Herbs, and some Onion: and when the Liquor boils put in the Pike, and so order it, that the Pike may boil: as soon as the Pike is ready (and half an Hour will boil a Pike a Yard long) make your Sauce: take half a Pint of Sack, beat into it a Crab, a Lobster and three Shrimps: then draw a pound of butter, two spoonfuls of Liquor, mingle all these together, and set them on your Stow, and let them all the while till it be thick: pour the Sauce over the Pike, which must be first dished upon Sippets dipt in the broth: serve

ome Horfe-radish in the Sauce, and put in
ome Craw-fish : send it.

64. To roast Pike.

Take a large Pike, scrape and scald it,
ake out the Guts : then season it with Salt,
pepper, Cloves, Mace and sweet Herbs, rub
all in very well : take a large Eel, bone
and cut it in square pieces, as if it was Ba-
con, season it with the same of your Pike,
owl the Pike in the Caul of a breast of
Veal, and tye it to the Spit, and when it's
half roasted take off the Caul and dridge it
with grated bread, bast and flour it, then
roast it well, and yellow : Garnish your
Dish with raspt Limon and Flowers.

65. To roast an Eel.

Take a great Eel, slit the skin a little
way, then pull off the skin, head and all,
then parboil the Eel till it comes from the
bone, then shred it with some Oysters,
sweet Herbs, Limon-peel, season it with
Salt, then scowre the skin with Water and
Salt, then stuff it full again with the Meat,
rovv it up and roast it with butter, then
ake for Sauce some White-wine, dissolve
three Anchovies in it, then beat as much
butter as will serve for Sauce : serve it.

66. To roast Lobsters.

Take your Lobsters and tye them to the
Spit alive, baste them with hot Water and
Salt,

Salt, and when they look very red, and you think they are ready, bast them with butter and salt, then take them up and have your Sauce ready, and put into Plates round your Dish.

67. To malarret Soals.

Take the largest Soals you can get, wash skin and dry them, beat them with your Rowling-pin, then take as many Yolks of Eggs and Flour as will dip them on both sides: then have your Frying-pan ready, then put in as much sweet Oil as will cover your Fish, and fry them brown, and yellow as Gold: then take them up and lay them upon a Fish-plate to drain, when they are cold make your Pickle thus: Take Salt Pepper, White-wine Vinegar, Cloves, Mace and Nutmeg, boil it all together well: let the liquor be put into a broad Earthen-pan that your Fish may lie at full length in five Days: Garnish with Limon-peel, Fennel and Flowers: serve it.

68. To pickle Lobsters.

Boil your Lobsters in Salt and Water, till they will slip out of their Shells, take the Tails out whole, make your Pickle half White-wine, and half Water, put in whole Cloves, whole Pepper, two Bay-leaves Mushrooms, Capers, a Branch of Rosemary with a little Cucumber, put in your Lobsters

ers: Let them have a boil or two in the Pickle, take them out, set them by to be cold, let the Pickle boil longer, and put in the bodies, for that will give them a pretty Relish: When the Lobsters and Pickle are both cold, put them into a long Pot for use.

69. *To pickle Oysters.*

Take the largest Oysters you can get, put the Liquor on the Fire with a good deal of Mace, a Race of Ginger, whole long Pepper, a little Salt, three Bay-leaves, and Onion, boil these well together, then put in your Oysters, and let them boil a quarter of an Hour; then take out your Oysters, put them into the Pot you intend to keep them in; let your Pickle have a boil or two; set it off, set it by to cool; then put your Oysters in a long Pot for use.

70. *White Soup.*

Take four pound of course Beef, three pound of Mutton, set it on the Fire with seven Quarts of Water, let it boil very slow; skim it clean, and let it boil two Hours; then take the Meat up in a Tray, take up a pint of the Liquor and beat out all the whiteness of the Meat, and put in the Liquor again; cut off a pound of each Piece to lay in the middle of your Dish; then take two Spoonfuls Oat-meal, ten Corns of White

D

Pepper

Pepper and a little Salt, a quarter of a pound of Bacon, a Carrot, a Turnip cut in pieces then put in half your Sopp-herbs, which may be Sorrel, a little White bear hard Lettice, Leek, the quantity of two handfuls in all cut them gross, and put in half at ten a Clock with the Liquor, and about eleven put the rest, so let it boil till twelve; then take it off and put it into your soop Dish, with the pieces of Meat in the middle; let it stand over the Stow till one a Clock, then cut in a half-penny Roll at six Slices, and take five Yolks of Eggs and beat them, and take up a little of the Liquor and put in the Eggs and beat and stir them well in the Soop; then garnish with brown Cakes grated round the brims of your Dish.

71. *Brown Soap.*

Take a large Neck of Veal, a Neck of Mutton, half a pound of midling Bacon, a blade of Mace, three Cloves, some white Pepper and Salt, a bunch of sweet Herbs, an Onion; let these boil gently in a little more Water than will cover them; and when the Goodness is boiled out, take it up and strain the Broth from the Meat; then take two pound of Beef in pieces, beat and fry it; and put a piece of Butter in your Pan and let it boil up in the Pan; fry it brown and put in the Liquor you strained from the Meat and you may put in two Ducks, which

ust half roast before you put them in; and when they are ready, put them in the middle of your Dish; with a handful of Spinage and Sorrel cut pretty big, and let them stew till they are enough, and put in Cocks-combs, Wallers, and Sweet-breads pulled in pieces, Truffles and Troffes if you can get them; put it in and put in a little fried crisp bread.

72. *Good Soup.*

Take a Leg of Beef, a Knuckle of Veal, the fat End of a Neck of Mutton; let them be chopt to pieces, and make Broth of them, with a Crust of bread; then cleanse the Broth from the Meat, and put it into an earthen-pot, and put in a Pint of White-wine, with a bunch of sweet Herbs, with a good store of Spinage; then take a Hen, and it with Bacon, and boil it in the Broth, and when it's enough pour it in a Dish, with the Juice of an Orange, and beat as many Yolks of Eggs as will thicken it, and keep it stirring about for fear it should curdle; then put your Fowl in the middle of your Dish with the Broth and Sippets; serve it.

73. *White Broth.*

Take a Pullet, boil it, and when you think it's enough, take it up and put it into a Dish; then boil your Cream with a blade of Mace,

and thicken it with Eggs; then put in the Marrow of one Bone, and take some of the Broth and mingle it together; put to it a Spoonful of White-wine, let it thicken on the Fire; and put the Pullet hot out of the Broth, and set it on a Chafing-dish of Coals and send it.

74. Pease Soup.

Make strong Broth of a Leg of Beef, let it by to be cold; then set it on the Fire with two Quarts of Pease, let them boil till they be enough, with an Onion stuck with Cloves, then strain it into another Pot, and set them on the Fire again; season it pretty high with Salt, Pepper, Spice, and all sorts of Sweet herbs, Spinage, Sorrel, Lettice, young Beans, a large Leek with bits of Bacon cut in a Dish, and put in a Pint of strong Gravy with Force'd-meat-balls, crispt bread, and crispt Bacon; serve it. You may put in the middle of your Dish eight larded Pigeons, and Roast is as proper as without: Garnish with grated Crust of bread and crispt Bacon; serve it.

75. Pease Pottage.

Take eight Pints of Pease, and six quarts of Water; set them on the Fire together with a large Onion, season them high, let them boil; and when they are enough, strain them through a Cullander, and set them

the Fire again; and when they are boiled, put in four handfuls of Spinage, two Leeks, little Mint, two spoonfuls of Flour tempered with Water; then put in your Force'd-meat-balls, and a little after a pound of sweet butter; keep it stirring till the butter melted; then dish it to the Table; don't let the Herbs small but gross; take care they don't lose their Colour; serve it.

76. *Plumb Pottage.*

Take a Leg of Beef, and a Neck of Mutton; put 'em into four Gallons of Water, and boil till all the Goodness is out; then take it off the Fire and strain out the Meat from the Broth, and when it's cold take off the Fat, and the next Day make your Pottage, and grate the Crumb of a six penny loaf, and let it steep in a little of the Liquor an Hour; then set your Liquor on the Fire, and put in two Nutmegs cut into quarters, with some whole Mace, four Cloves; break in a little Cinnamon; put in a pound of Currans, two pound of Raisins of the Sun, and half a pound of Dates stoned; put in the Broth with the Fruit, and season to your Taste, and put in a Bottle of Claret, a Pint of Sack, and tie up a few Plumbs and Prunes in a Rag, and plump them, and grate a little Crust of Bread round the brims of your Dish, with some of the Plumbs laid in rows all round, here and there a Heap.

77. *Beef Alamo.*

Take a fleshy piece of Beef; take out Fat and Skins, and Carse; then beat it and flat it with your Rowling-pin or Cleaver; lard it with fat Bacon quite through as long as your Meat is deep, and as big as your Finger; then season it high with Salt, Pepper, beaten Nutmeg, Cloves and Mace; put it in a Pot where nothing but Beef has been boiled in good strong Broth, and put a handful of sweet Herbs, a Bay-leaf, and let it boil till 'tis tender; then put in a Pint of Claret, three Anchovies, and let it stew till you find the Liquor taste well, the Meat tender; and if there be more Liquor than will make an End of stewing, then take as much of it up as you think before you put in your Wine and other things; then put all the things in, and let it stew till you see the Liquor do thicken, taste well of the Spice; then take it up, take out the Bay-leaves, and Shalot; you may eat it hot or cold.

78. *The Olee.*

Take twelve Pigeons, six Chickens, and the Pigeons, dry them, and put them whole; scald the Chickens, cut them in halves; then half Roast a Rabbit, and cut it into pieces as long as ones Finger; boil Neats-tongue very tender, cut it in

pieces as big as half Crowns, with Sweet-
heads pulled in little pieces : Put to all this
eat one Quart of Claret, and three Pints of
ong Gravy, let it stew softly with the
eat ; put to it a little whole Pepper, four
hole Onions, Time, Savory, and Majo-
as y tied up in a bunch ; let all these stew
lt, together till the Meat is almost enough ;
de ; then put in a good many Capers shred small,
Beef twenty pickled Oyfters with three spoonfuls
d put their Liquor, four blades of large Mace,
f, the Peel of a Limon shred, and a Limon
u a half cut into pieces as big as Dice ; min-
et all these well together ; then beat twelve
zell, eggs into the Liquor, let them scald in it to
more thicken it ; rub the Dish you intend to serve
wing them in with Garlick ; then build the Meat
ink up in an heap and pour the Liquor all over
t ; then lay upon the Meat Marrow, being
d de first boiled, Oyfters fried, Limon sliced, Mace,
em, sausages crispt, Bacon and Balls made of
up, grated Bread, a little Cloves, Mace, Salt,
our and a few Marigolds shred ; wet them with
ne Yolks of Eggs, and rowl them in Balls,
and boil them before you lay them on ; cut
them if you please, and lay them on the
Meat with blanched Beans, and French-
beans : serve it.

79. *A Hogoe.*

Take a Leg of Mutton, take off the skin
whole, with the upper Nuckle ; then take

the Flesh, with a pound of Beef-suet, and shred them very fine; take some Spinage, a little Time and Savory, small Shalots, and shred them small; put in some Salt and Pepper, then take six Yolks of Eggs, work the Meat and all together very well into a great Ball, then take a Cabbage and open the Leaves, and cut a hole to put in the Meat, and shew it long-ways, like the Body of a Duck, then boil a Duck's Head, and stick it on with a skewer; then bind the Body close, and shew it up hard; then boil it well, and have in readiness some Sausages fried, and dip the Yolks of Eggs, with a little Flour and Nutmeg, a good deal of Butter, with some Anchovies dissolved in the Sauce first, and beat up with the Butter and Pickles: serve it.

80. *A Monastick.*

Take a Quart of Rice, two Quarts of strong Gravy; let it on the Fire very high, and let it stew soberly, but not boil; then put in an Onion stuck with Cloves, and a bunch of sweet Herbs; then put in a large Pullet, fill the belly with force'd-meat and Oysters, with half a pound of Bacon; let these stew together 'till it's tender, and about the thickness of Hasty-pudding: then put in the force'd-meat-balls that you have fried, and some you must stew with it: then take up and beat the Yolks of three Eggs, and

Take a quartern of Butter rowled up in flour,
shake them well together, with the Juice
of a Limon: then dish it with the Fowl in
the middle, and the Bacon and Force-meat-
balls round it: garnish with Limon, and
Toasted Bread, round the brims of your Dish,
and serve it.

81. *Scotch Collops.*

Take a Leg of Veal, cut off as much of
as you think fitting into thin Slices: beat
them with your Rowling-pin: scratch it with a
knife: lard it with Limon-peel, Bacon and
Mace: then take sweet Marjoram, Savory,
Parsley, young Onions, Salt, Pepper, a little
Mace: shred them fine, and rub the Meat
well with them: then dip the Meat in
the Yolks of Eggs, and a little flour: fry
them in a little fresh Butter, and when they
are fried enough take them out of the Pan,
and have ready a little strong Gravy, and
dissolve in it some Anchovies, a Glas of
Porter, and a Shalot or two, and a Limon
squeeze into it, with some shred upon it:
then stew between two Dishes, and beat a
little of Butter with the Yolk of an Egg,
thicken it up, and pour it over your
Collops, with crispt Bacon, fried Oysters,
Mushrooms, Veal Sweet-breads pulled in
small pieces, with Force'd-meat-balls; Gar-
lic with Horse-radish, and Barberries;
and serve it.

82. *To dress a Calve's Head.*

Boil the Head till the Tongue will pe-
 then cut half the Head into small pieces
 bout the bigness of Oysters; lay the Bra-
 by themselves; then stew it in strong Gra-
 with a large Ladle full of Claret, and a ha-
 ful of sweet Herbs, a little Limon-peel
 piece of Onion and Nutmeg sliced; let
 these stew till they are tender; then
 the other half of the Head, scratch it a-c-
 strow over it grated bread, sweet Herbs,
 a little Limon-peel; lard it with Bacon,
 wash it over with the Yolks of Eggs, and
 over it a little grated Bread; broil it
 over Charcoal, or Wood-coal; and w-
 it's enough place it in the middle of
 Dish; then cut the stewed Meat, and p-
 a Pint of strong Gravy into your Stew-
 with three Anchovies, a few Capers, a
 many Mushrooms, and a good quant-
 sweet Butter, with a quart of large Oys-
 stew them in their own Liqueur, with a
 of Mace, a little White-wine; keep the
 gest out to fry, and shred a few of the
 est; then beat the Yolks of Eggs and
 and dip them in; fry them in Hog's L-
 make little Cakes of the Brains, and cut
 Tongue out into round pieces, and dip
 in, and fry them; then pour the ste-
 Meat in the Dish round the other half of
 Head, and lay the fried Oysters, Brains

Tongue

ngue, with little bits of crispt Bacon,
ce'd-meat-balls, or Sausages on the Top,
all about the Meat : Garnish with
rse-radish, and Barberries : serve it up

83. *Frigassee of Rabbits or Chickens.*

Take Rabbits or Chickens, only you must
in the Chickens; then cut them into small
ces, beat them with your Rowling-pin;
in lard them with Bacon, and season them
h Salt, Pepper, and a little beaten Mace,
en put half a pound of Butter in your
n; brown it, and dridge it with flour,
put in your Rabbits, and fry them
own; and have ready a quart of good
ong Gravy, Oysters and Mushrooms, three
chovies, a Shalot or two, a bunch of sweet
rbs, a Glas of Claret, season it high;
d when they are boiled enough, take out
Herbs, Shalot and Anchovy-bones; shred
Limon small and put in; and when your
bbets are almost enough, put them in, and
them stew all together, keeping them sho-
ng and shaking all the time it's on the fire;
d when it's as thick as Cream take it up,
d have ready to lay over it some bits of
spst Bacon, some Oysters fried in Hog's
rd to make them look brown; dip them
the Yolks of Eggs, and flour, and a little
ated Nutmeg, and Force'd-meat-balls : Gar-
n with Limon and Flowers : serve it.

84. *For*

84. *For the Force'd-meat-balls.*

Take Rabbet, Veal, or Pork ; shred very fine, with a few Chives, sweet Herbs and a little Spinage to make them look Green ; season them with Salt, Pepper, Marjoram, Anchovies, Marrow or Beef-suet ; cut these very fine together, and bind them with a little flour, and the Yolk of an Egg, and rowl up some long, some round ; fry them brown and crisp, or stew them as you please.

85. *Frigassee White.*

Parboil your Chickens ; then skin them and cut them into pieces, and fry them in strong broth, with a blade of Mace, a little Salt and Pepper, two Anchovies, two Shalots ; let them fry till they are enough ; then take out the Shalots, and put in half a Pint of good Cream, and a piece of butter rowl up in flour, and the Yolk of an Egg ; stir it all about till it is as thick as Cream ; then wring in the Juice of a Limon, take care it don't curdle it ; then scald a little Spinage, cut it and throw over it some Mushrooms, a few Carps shred with Oysters, if you have them, with a little of their Liquor ; then serve it to the Table on Sippets.

86. *Frigassee of Pigeons.*

Take eight Pigeons new killed ; cut them into small pieces, and put them into a Frying-pan.

pan with a Pint of Claret, and a Pint of
ter; season your Pigeons with Salt and
per; then take a little sweet Marjoram,
ne, a few Chives, or an Onion; shred
Herbs very small, and put them into the
ring-pan, to the Pigeons; with a good
ce of Butter; so let them boil gently,
there be no more Liquor left than will
e for the Sauce; then beat four Yolks of
s, with a Spoonful and half of Vinegar,
half a Nutmeg grated; when it's enough,
the Meat on the one side of the Pan, and
Liquor on the other. Then put the Eggs
o the Liquor on the fire, and stir it till
the thickness of Cream; then put the
at into the Dish, and pour over the Sauce;
crispt Bacon and fry'd Oysters over it,
Garnish with raspt Limon: serve it.

87. *Frigasee of Mushrooms.*

Take the largest and biggest Mushrooms
can get, and some small ones amongst
m: cut the largest into four pieces, peel
m and throw them into Salt and Water,
them lie in the Water and Salt half an
ur, then take them out and put them into
ell-metal or Silver-skillet, and stew them
their own Liquor, with a little Cream, to
ke them look white, and cut hard; less
n half an Hour will stew them; then
in them out into a Sieve, and take a quar-
of a Pint of that Liquor they were stew-

ed in, with as much White-wine and fine Gravy, boil all these together with a little whole white Pepper, Mace and Nutmeg, three Anchovies, one Sprig of Time, a Shalot two; season it very high to your Taste, with these things: When it has boiled well together, strain out the Spice, Anchovy-bone and Shalot, and put it into your Stew-pot again with the Mushrooms to it, and be ready the Yolks of three Eggs, with a quantity of as much Butter as an Egg rown up in flour, and beat it well with a spoon of Cream, and so shake it up together, with the Mushrooms, and all very thick, so that it may hang about the Frigasee, and scale a little Spinage and shake over it: serve it

88. *To force a Leg of Mutton.*

Take a large Leg of Mutton, cut a little slit in the back-side, then take out all the Meat you can get, but don't deface the Marrow on the other side, then take your Meat and chop it fine, with three Anchovies, unwashed, a little beaten Mace and Nutmeg, a little Chives or an Onion, a little Limon-peel, a little sweet Herbs, Salt, Pepper and Oysters, a good deal of Marrow or Beef-suet; then put all these in your Mortar, and beat them together very fine, then stuff it in your Mutton again, and stitch it up with good strong thread to keep your Meat in; then put it into a Dish, and wash it over with the Yolks

Eggs to bind it, and dridge it with flour, lay pieces of Butter all over it; bake it roast it, and it's very good: then have Oysters stewed in White-wine, with a little of Mace, keep out the largest to lay in Anchovy-sauce, Mushrooms, and a good quantity of strong Gravy: serve it.

89. *The same way force a Leg of Lamb,*

And make a Frigasee, of the Loin to lay round about it, cut into small pieces pretty small; season it with Salt, Pepper, beaten cloves, Mace, and Nutmeg, a few sweet herbs and Chives, then fry it in clarified butter, and when it's fried enough pour the butter out, and wipe the Pan clean, and put a Pint of strong Gravy, a quarter of a Pint White-wine, or Sider: then let your Lamb stew in the Gravy: then throw in the Mushrooms, a few Oysters, with the marrow, an Anchovy: then rowl up a piece of Butter in flour, and the Yolk of an Egg, and squeeze in the Juice of a Limon: Garnish with Limon and Pickles.

90. *Veal Alamode.*

Take a large Phillet of Veal, cut out the bone, and the hard skin: then take Salt, Pepper, Cloves and Mace, pound the Spice and mix them together; then take Time, Marjoram, Shalot, Limon-peel; shred them very small, and mix them with the seasoning; then

then take half a pound of Bacon, cut off Rind and Rusty, and cut it out into the pieces as thick as your finger, and as broad as two fingers, and rowl it up in the seasoning, and skewer it up close, and tye it in the same fashion as it was before you cut it; then beat the Yolks of Eggs and wash it all over, and put it into a Dish to bake with pieces of Butter all over it; and when it comes out of the Oven, take the Veal and serve it. And if you pot it, tye it with double Cap-paper, and put in two pounds of Butter, keep back the Gravy, and it will be not covered, clarifie as much Butter will cover it; and as you want it cut it into Slices, eat it with Oil and Vinegar or up thick together, or the Juice of a Limon or what you please.

91. *To ragow a Breast of Veal.*

Take a large Breast of Veal, more than half roast it; cut it out into four pieces, have ready as much strong Gravy as will cover it; put it into your Stew-pan, season high with Pepper, Cloves, Mace, Nutmeg, a little Salt, Shalot, Limon-peel, Mushrooms and Oysters fried, and stewed, Sweet-breads fet and skinned, and pulled in little pieces, and when it's enough, fry your largest Oysters with crispt Bacon, and Force'd-meat balls, and for a white Ragow take the same Ingredients, only boil the Breast of Veal

Milk and Water, with a bunch of sweet
herbs, a little Limon-peel, Mace, whole
Pepper, and two Bay-leaves; then, when
enough, wash it over with the Yolks of
Eggs, and a little Butter, and put it in your
Dripping-pan, just long enough to make it look
brown; and thicken your Sauce with the
Yolks of Eggs, and a piece of Butter rowled
in flour, with three Spoonfuls of Cream
mixed up together.

92. *To Ragow a Neck of Veal.*

Take a large Neck of Veal into Stakes, beat
it flat with your Rowling-pin; then sea-
son with Salt, Pepper, Cloves, Mace, lard
and Bacon, Limon-peel and Time;
dip them in the Yolks of Eggs, then take a
Sheet of Cap-paper, turn it up at the
Corners like a Dripping-pan, and pin it
down; butter it, and rub the Gridiron with
Butter; then put on your Meat over a Char-
coal fire; let it do leisurely, keeping it bast-
ard turning, to keep in the Gravy: and
when you think it's enough, have ready as
much strong Gravy as you think will do,
and make it pretty high, and put in some Mush-
rooms, with all sorts of Pickles, some stew-
ed and fried Oysters, and Force'd-meat-balls
dip'd in the Yolks of Eggs, and Flour, to lay
over, and a top of your Dish: send it. And
for a brown Ragow, put in Claret: if for
white, put in White-wine, with the Yolks

of Eggs, beat up with three spoonfuls Cream: and you may put in a young Fowl or a larded Pheasant, with Force'd-meat in the belly, or larded Pigeons: Garnish with Limon and Barberries: and serve it.

93. *To Ragow Pigeons.*

Take Pigeons, lard them, and cut them into halves, and do some whole; season them with Salt, Pepper, Cloves and Mace, wash them over with the Yolks of Eggs, and, take a good deal of Butter and put it to your Frying-pan, and brown it with a little flour; then put in your Pigeons, just brown them; then take them out, put in your Stew-pan as much strong Gravy as will cover them; let them stew till they are very tender, with a bunch of sweet Herbs, and when they are almost enough, take out the Herbs and put in the Anchovies, Oysters, Mushrooms, and what Pickles you like with a little Shalot; then roast Lamb or what small Birds you have to lay in your Dish; and for want of Birds, Sweet-breads; set them pulled in pieces in the Yolks of Eggs: Garnish with Onions and Pickles: send it.

94. *Beef Royal.*

Take a Sur-loyn, or a large Rump of best Beef; bone it, and beat it very thin, season it with Salt, Pepper, Cloves,

Nutmeg, and a little Limon-peel, Savory,
 Marjoram, and a little Time; then make
 strong broth of the Bones, and lard the Meat
 with white through, with large pieces of Bacon;
 then put in a good deal of sweet Butter in
 your Stew-pan, and brown it; then put in the
 Meat, and brown it on both sides; then put
 the Liquor with the Butter, with two Bay-
 leaves, six Trussels and Troffes, if you have
 them, and Pallets; for want of these, put in
 sweet-breads pulled in pieces; cover it down
 close; let it stew till it's tender; then take
 out and skum off all the Fat, and put in
 a Pint of Claret, with three Anchovies; then
 put in the Beef to be thoroughly hot, and put
 in what Pickles you have, with fried Oysters;
 thicken up the Sauce, and pour over your
 Meat: send it. It's very good cold, but it's
 a Noble Dish hot.

95. *To malaret Fowls.*

Take Pullet, Chicken, or Veal Sweet-
 breads, Mushrooms, Oysters, Anchovies,
 Marrow, and a little Limon-peel, a little
 Pepper, Salt, Nutmeg, and a little Time,
 Marjoram and Savory, a few Chives: Min-
 ce all these with the Yolk of an Egg; then
 stuff up the skin of the breast of your Fowls,
 and stuff it; and then stick it up again, and
 roast them; fill their Bellies with Oysters,
 and roast them; make good strong Gravy-
 sauce:

sauce: So you may do Feasants, Turke
or what Fowls you please.

96. *Geese Alamode.*

Take two Geese, and raise their skins
before, and make your stuffing as for
Fowls; only instead of Chives, put in
Cloves of Garlick; season high, and put
some into their Bellies, as well as betwixt
their skins; lard them with Limon
Time; then put in as much Butter in
Stew-pan, as will brown them on both sides
then put them in the Butter with
Gravy, seasoned very high; and when
are stewed enough take them out; thicken
the Sauce with Butter, rowled up in Flour
and the Yolks of Eggs, with half a Pint
Claret, and let them boil to be thick;
fry Oysters and Force'd-meat-balls,
crispt Sippets to lay round your Dish,
serve it: Garnish with grated Bread,
Flowers, round your Dish.

97. *To pickle Tongues.*

Make your Pickle with Salt-petre,
Sal-prunellæ; and to six Quarts of Water
one Ounce of each, a pound of Bay-salt
same of white Salt, and a quarter of a pound
of brown Sugar; then boil all these together
till the skum rises, and is a very thick
Brine; skim it clean; and when it's cold
put your Tongues in a Tub; let them

their full length to be covered; turn them
several times a Week, and in three Weeks
they will be fit to boil; then peel them, and
boil them with Chicken or Pigeons, and Spar-
grass, Colliflowers, Cabbage, Spinage,
what is in season, and it's a noble Dish,
you may keep them in the Pickle as
long as you please, and rub them with Bran,
hang them up in your Chimney, to eat
them; get the best Tongues.

8. *Leg of Mutton like Westphalia-Ham.*

Take a Leg of Mutton, cut into the shape
of Westphalia-Ham, and make the Pickle
of two parts Salt-petre, and the other Bay-
salt. Let it lie in pickle three Weeks; then
wash it out and hang it in a smoaky Chim-
ney, as you do Bacon, and lay under it a
heap of Hay, which you must set on fire
to smoke your Leg with; and when it's
done and you intend to boil it, put it into
a great Kettle with a good deal of Hay, ha-
ving some Hay-seeds in a Bag in the Kettle:
you may eat it hot, with Fowls, or cold,
as Westphalia-Ham, as you please.

99. *To hash a Calfe's-head.*

Take a Calfe's-Head, and half boil it;
cut it into pieces, and take a Pint of great
Beer, with half a pound of Butter, and
some Mace, a bunch of sweet Herbs; and
half a Pint of White-wine, some Ancho-

vies, and put it in between two Dishes, stew it tender, and boil the Brains with Salt and Parsly by themselves; then put Scotch Collops in the bottom of your Dish with bits of fried Bacon, and a good piece among the Meat, with a quantity of Marrow mixed, with blanched Almonds, and Chese, the Yolks of hard Eggs, some fried Sausages, and rowl up a large piece of Butter in Flour, and thicken it up with Butter, and lay Bacon and Oysters a top, and round about serve it up hot to the Table.

100. *To Hash a Leg of Mutton.*

Cut off the Flesh of a Leg of Mutton into broad pieces, neither Fat nor Skin; cut it with the back of a Chopping-knife, not to pieces; then put it into a Dish, it being first rubbed with Garlick, and put Liquor into it with a whole Onion cut in the middle, a little bunch of sweet Herbs tyed up, and some Salt; cover it, and stew till it be changed from the Color of the Blood; then put in a quarter of a Gallon of White-wine, three blades of Mace, and some chovy, and let it stew so much longer, till the Anchovy be dissolved: Then take out the Onion and Herbs, and put the Meat and Liquor into the Dish; and serve it.

101. *To Hash a Shoulder of Mutton.*

Take a Shoulder of Mutton, half roast it, and cut it as thin as you can, and take a Glass of Claret, a blade of Mace, two Anchovies, a few Capers, a Shalot, Salt, a Sprig of Time, Savory and Limon peel; let it stand half an Hour covered; and when it's enough, shake over it some Capers, and serve it.

102. *To stew a Neck of Mutton.*

Cut it out into Stakes, wash it, season it with Salt, Pepper and Nutmeg; cover it with Water, and put it in a Stew-pan; when it boils skum it well, and let it stew: Then take you Turneps, Carrots and Cabbage, parboil them; strain 'em from the Water; when your Meat is half stewed, put in the Roots, throw in a handful of Capers, and a handful of sweet Herbs, a handful of Spinage and Parsley; shred them together, with two Anchovies chopt; take a little Butter, and brown it; shake in a little Flour, take a Ladle-full of the Broth, and put in the Butter that is browned, let it boil up, and pour over your Meat, when it's almost ready, boil it a little up together, and serve it with Appets in the bottom of your Dish; squeeze the Juice of a Limon, or an Orange; serve it,

103. *To stew Veal.*

Cut the Veal into little pieces, stew it in Water, put a little Butter in it, season with Salt, whole Pepper, Mace, a little Lemon-peel, an Onion; let your Liquor quite cover it, so stew it; and when it is enough, beat the Yolks of Eggs, and stir them in, then let them have a warm or two; and your Veal is dressed, you may heat it another way.

104. *To stew Chickens.*

Take Chickens, quarter them, and put them into White-wine, and Water, but most Wine, and when they are stewed tender, put in a good quantity of Butter, and a bunch of sweet Herbs, with large Mace; then take the rasping of a Manchet to thicken it, with a good quantity of Parsly; you may put in a little Sage, if you like it, a little Salt, Pepper and Nutmeg to season your Chickens, then lay Marrow on the top of them, with the Yolks of Eggs well beaten, with the Juice of a Limon in the Sauce: Garnish with sliced Limon, and Parsly, and serve it to the Table.

105. *To stew Pigeons.*

Melt a good quantity of Butter, mingle it with Parsly, Sorrel and Spinage, which you must stevv in some Butter; and vvhhen

put it into some of their Cravvs, with
 bay-leaf, save some of it for Sauce ; then
 the Pigeons in as much strong Gravy
 will cover them, with some Cloves, Mace,
 Pepper and Winter-savory, a little Li-
 m-peel, a Shalot or two; then brown some
 ter and put in ; and when they are stew-
 enough put in a little bit of Butter rowl-
 up in Flour, and the Yolk of an Egg,
 in some of the Herbs you left out ; shake
 up all together, and send it.

106. *To dress a Shoulder of Mutton in Blood.*

When you kill your Mutton save the
 blood ; take out all the Knots and Strings,
 let it steep five Hours ; then stuff it
 in all manner of sweet Herbs as you would ;
 lay the Shoulder in the Caul, and sprin-
 it with the Blood ; roast it, and make
 a sauce of Onion-sauce, or Anchovies ; serve it.

107. *To roast a Hare.*

Wash it with Cream as soon as it is laid
 on : But before you lay it down ; take a
 marrow-bone, shred the Marrow with Salt,
 Parsley, Time, Savory, Parsly, Shalot, Oni-
 on, chopt all small ; rowl them up in a good
 quantity of Butter, and put it in the belly of
 the Hare, and so roast it ; and after the first
 roasting with Cream, keep it constantly bast-
 ing with butter, 'till it's enough ; then take
 a little Claret, a blade of Mace ;
 dissolve

dissolve an Anchovy in it, and melt butter very thick; then take the Pudding out of the belly, and wash it all over with the butter; serve it to the Table hot.

108. *A Neck or a Loin of Mutton in Cutlets*

First cut all the Stakes out, and hack them season with Salt, Pepper, Nutmeg, Parsley, Thyme and Marjoram; chop them, and strew them over with some grated bread; cover them over with drawn butter, and lay them on white Paper buttered, and made up in a Dripping-pan, that it may not boil over; then boil them over Charcoal, or Wood-coal; and for Sauce, take Gravy, White-wine, Anchovies; mince a little Limon-peel, and some Orange very small; cut it into Wafers, and boil them up together, stir in some butter, and shake it up for Sauce; serve it.

109. *A Neck or a Loin of Lamb fried*

Cut every Rib asunder, beat them with the back of a Knife; then fry them in a quarter of a Pint of Ale; strow on a little Salt, and cover them with a Cloth; take them out with the Gravy; set them by the Fire, and have ready half a Pint of White-wine, Capers; shred two Yolks of Eggs beat with a little Nutmeg and Salt; wipe the Patties put in the Sauce, and the Liquor they were fried in; then stir it with a Spoon and

until it be thick; then put in your
stir it all together; then dish it up
Limon and Parsly; serve it.

110. To fry Beef.

Take a piece of the Rump, cut it out in
stakes, beat them well with your Row-
pin; then fry them in half a Pint of
sprinkle them with Salt, an Onion cut
all; and when it's fried enough, cut a lit-
Thyme, Savory, Parsly and Shalot, with
the Onion and Nutmeg, then rowl up a
piece of butter in flour, and shake it up ve-
thick: serve it.

111. Take Beef stakes, of the Rib, half
all them; put them into your Stew-pan,
er them with Gravy; season them very
; rowl up a piece of butter in flour,
the Yolk of an Egg, and send it.

112. And if in hast, you may draw Gra-
off an Oxe's Kidney; cut in two pieces,
seasoned high with Salt and Pepper:
it into your Stew-pan, with Water e-
gh to cover it; an Onion, a bunch of
et Herbs, a piece of sweet butter, draw
Gravy from it.

113. Gravy to keep.

Take a piece of course Beef or Mutton, or
t you have; cover it with Water, when
it

it has boiled a while take out the Me
beat it very well, and cut it into pieces
let out the Gravy, with a bunch of f
Herbs, a little whole Pepper, an On
some Salt; put it in again, let it stew
not boil; and when you find it of a g
brown Colour, and it's enough; take it
and put it into an Earthen-pot, so le
stand to be cold; skum off all the Fat,
keep it one Week under another; and if
find it change, boil it up again, set it by
use; and if for a brown Frigasee brown
butter in your Frying-pan, and shake
little flour as it boils; put in the Gr
with a Glas of Claret, shake up the Fr
see in it, if for a white; then melt
butter with a spoonful or two of Cream
the Yolks of Eggs, white-wine or Sider

114. To make Gravy.

Take a lean piece of Beef, cut and fo
it in thin pieces; beat it well, and pu
a good piece of butter in the Pan; f
brown 'till the Goodness is out, then th
it away, and put into the Gravy a little
mon-peel, Cloves, Pepper and Salt, a
lot or two, a little large Mace, four An
vies, a quart of strong Beef-broth, and
a Pint of Claret, White-wine, or Sider
you would have it, white or brown; b
well together, and when it's ready put
to an Earthen-pot; set it by for use.
Side-dishes.]

115. *To collar a Breast of Mutton.*

Take a large breast of Mutton; take off the red skin, and all the Bones and Gristles; grate White-bread, a little Cloves and Nutmeg, with the Yolks of three hard Eggs, a little Limon-peel, sweet Herbs and Chives put therein, and mix them with the Eggs, Salt, Pepper, and all Spice; make your Meat even; then wash and bone five Anchovies, and lay up and down your Meat, strow your Seasoning over it; then lay your Meat till like a Collar, and bind it with coarse Tape, and bake, boil or roast it; cut it into four pieces, and lay it in your Dish with strong Gravy-sauce, with Anchovies dissolved in it, fried Oysters and Force'd-meat-balls: Garnish with Limon and Barberries; a Side-dish. But if for a Standing-dish, then serve it with Cutlets in the bottom, Sparrow-grass, Colly-flowers, Cabbage, what is in season, with white and black Truffles, and Force'd-meat-balls all about

116. *To make Olives.*

Take a Caul of a breast of Veal, then lay a Layer of Bacon, and take Chicken, Rabbits, and Veal, with as much Marrow or Beef-suet, as will cover the Meat, with two Anchovies, Spinage, Time, Parsley, Horseradish, a few Chives, Limon-peel, a little Salt, Pepper, Nutmeg, and beaten Mace, the

the Yolks of hard Eggs, a few Mushrooms and Oyfters: beat all these in a Mortar very fine, and lay a Layer of this and a Layer of middling Bacon, and then rowl it up hard in the Caul: then roast or bake it, which you please: cut it into thin Slices, and lay it in your Dish with strong Gravy-sauce: a Side-dish.

117. *Frigassee of Eggs.*

Take eight Eggs, boil them hard: cut them into quarters into a Pint of strong Gravy, and half a Pint of White-wine: season with Cloves and a blade of Mace, a little whole Pepper, a little Salt: scald a little Spinage to make them look green, and a Pint of large Oyfters to lay round the Dish: then put the Eggs in the Stew-pan with a few Mushrooms and Oyfters, and melt up a piece of butter in the Yolk of an Egg and Flour, and shake it up thick for Sauce, and you may make Gravy-sauce, if you please: Garnish with crisp Sippets, Lemon and Parsly: a Side-dish.

118. *Omulet of Eggs.*

Take what quantity of Eggs you please, and beat them well: season them with Salt and whole Pepper, if you like it: then have a Frying-pan ready with a good deal of butter: let it be thoroughly hot: then put in your Eggs with four spoonfuls of strong

avy; then have ready cut Parsly and
ives, and throw over them; and when it
enough turn it on the other side, and
eeze the Juice of a Limon, or an Orange
er it: serve it: a Side-dish.

119. *Petty Potatoes.*

Take a pound of butter, put it into a
ne-mortar, with half a pound of Naples-
ket, and half a pound of Jordan-Almonds,
nched, and beaten: eight Eggs, with half
Whites: pound it all together till you
n't know what it is, and put in some Sack
Orange-Flower water; sweeten it to
Taste with fine Sugar: then take a lit-
fine flour and make it into a stiff Paste,
lay it on a Trencher, and have ready the
ntity of two pound of Lard, and let it
very fast in your Frying-pan, and so cut
soft Paste on the Trencher about the big-
s of Chesnuts, and throw them into the
ling Lard, and let them boil till they be
low and brown, and when they are enough,
te them up and drain the Fat from them
a Sieve, and put them in a Dish, and pour
Sauce Sack and melted Butter: throw
uble-refined Sugar: then serve them for a
e-dish.

122. *To make Toasted Cheese.*

Take a pound of Cheshire-Cheese, grate it
e into a Mortar; put in the Yolks of two
Eggs,

Eggs, and grate in a penny Loaf; put in a quarter of a pound of sweet butter, so beat them all together, and then toast some white bread very well, and spread upon your Toast put them between two Dishes, with Fire underneath your Dish, and above: When they are brown serve them to the Table; a Spanish Dish; and these cannot be done but in Dutch-stew.

121. *A Salamongundy.*

Take Chicken or Veal minced very fine then lay a Layer of it, and a Layer of Yolks of hard Eggs, and a Layer of Whites; a Layer of Anchovies, a Layer of Limon; then a Layer of all sorts of Pickles or as many as you have; and between every one of these, lay a Layer of Sorrel, Spinage and Chives shred very fine, as the other and when you have laid your Dish all round that it's full, only leave a place at top to put an Orange or Limon: Garnish with Horseradish, Limon and Barberries; this is proper for a second Course Side-dish, or a Middle-dish, for Supper: You must take two Dishes and lay the uppermost Dish to build Salamongundy on, it being out of fashion to mix it all together, but every one mix it on their Plates; some like it with the Juice of Limon, and some with Oil and Vinegar beat up thick together.

122. To pickle Pigeons.

Take twelve Pigeons, bone half of them, take off the Flesh of the other six, and make them as fine as for Sausage-meat; mix with Salt, Pepper, Spice and Herbs; a little Marrow, a little Limon-peel, three Anchovies; and the Yolks of hard Eggs, about three; then stuff the Pigeons full that are boned, the Herbs must be Sorrel, Spinage, young Beets, Vine-leaves, with a little Marjoram and Savory; make your Pickle with Water, White-wine, and two Leaves with a little Salt; boil the Bones in the Pickle, and when it's enough take them out, and set them to be cold; then put them in, to keep; a Side-dish; the same Pickle Chickens when they are very young.

123. Dutch Cheese.

Take the quantity of three Pints of new Milk; beat seven Eggs very well, stir it in the new Milk, sweeten it with good Sugar to be sweet; then put in a quarter of a Pint of Sack, and a spoonful of Orange-flower-water, the same of Rose-water; set it over the Fire, and keep it stirring all the while it comes to a tender Curd; put it in a Strainer, let the Whey run from it; then put it to Bisket-pans in what shape you please, and set it in your Dish: Then take some sweet

F

Cream,

Cream, and boil it with a stick of Cinnamon sweeten it with fine Sugar, and beat Yolks of two Eggs, and stir it in to thicken it; keep it stirring all the time that it does not raise a skim, and when it's almost done put in a spoonful of Sack, Orange-flower-Rose-water; pour it over your Cheeses when it's cold; stick on the Cheeses blanched almonds cut in thin slices; serve it for a Side-dish.

124. *Hedge-hog.*

Take a pound of Jordan-Almonds, blanched and beaten in a Mortar very fine with a spoonful of Sack, or Orange-flower-water to keep them from Oiling; make it into a stiff Paste; then beat in six Yolks and Whites of Eggs, sweeten it with fine Sugar with the quantity of half a Pint of Cream and a quarter of a pound of sweet Butter melted; set it on your Stove, and keep stirring 'till it's as stiff as you may make it to the Fashion of a Hedge-hog; then fill it full of blanched Almonds, slit and stick up like the Bristles of a Hedge-hog; place it in the middle of your Dish, and pour Cream, and take the Yolks of two Eggs, sweeten to your Taste with Sugar; thicken it but not too thick, pour it round your Hedge-hog, let it to be cold: Serve it for a Side-dish.

125. *Black Caps.*

Take the largest and best Pippins, cut them in halves, don't pare them; take out their cores, and put a little Limon-peel in their place: Lay them in a Mazarin-dish with Core-side down-wards, and put in half pint of Claret, a quarter of a pound of Sugar; set them in the Oven with a fire, and don't bake them too much; and when they are cold lay them in your Salver, with little Saucers of Carraway-comfits round them; pour the Liquor over them, and serve them for a Side-dish.

126. *To stew Pippins.*

Take the best Pippins, cut them into halves, pare them, and to three quarters their weight in Double-refined Sugar; put in as much Water as will cover them; then boil the Water and Sugar together; skim it well; cut a little Limon-peel, and lay in your Pippins with their Core-side down-wards; boil them up quick, and stew them 'till they are clear; then take them up and lay them on a Side-dish, and stew the Liquor with a little White-wine, or the Juice of a Limon, a little Cream, and the Yolk of an Egg beaten two, with a spoonful of Orange-flower-water, and pour it over them, instead of the Liquor; if you like that better; a Side-

127. *To stew Pears.*

Take the greatest Warden-pears, bake them with brown Bread ; put in a Pint of strong Beer or Ale : When they are baked take them out of the Liquor ; and take half a Pint of it, and half a Pint of Claret, and a quarter of a pound of Sugar ; put them in the Stewpan with two Cloves, a little Cream, cover them close, and let them stew 'till they are very red, turn them now and then ; when they are enough put them into a Dish, and intend to serve them to the Table in, with the Liquor they were stewed in ; strow double-refined Sugar over the Dish ; serve it as a Side-dish.

128. *Pippin Tansey.*

Take as many sliced Pippins as will cover the Pan's bottom ; fry them with a soft Butter, then beat eight Eggs, Whites and all, a half-penny Loaf grated, and half a Pint of Cream, a little Nutmeg and Sugar ; beat all these together, and pour over the fried Pippins ; bake it over a soaking Fire, and when it's thoroughly baked on one side turn it, and serve it with Butter melted thick, and Sugar round the brims of the Dish ; a Side-dish.

129. *Goosberry Tansey.*

Take a Quart of Green Goosberries, cut
the Tops and Tails, and boil them in half
pound of new Butter, in a Frying-pan,
they be well quoddled; then pour into
the Yolks of sixteen Eggs, well beaten,
half a Pint of Cream, and as much Su-
gar as will sweeten it to your Taste; then
stir it as you would a Tansey, and when
it is strowed over it Rose-water and Sugar;
serve it.

130. *Good Tansey.*

Take twenty five Eggs, abating half the
shells; then beat them well with half a
pound of Cream, or Milk, a pound of Naples-
biscuit grated very fine; then colour it with
a little Spinage, and a little Tansey; sweeten
it with Sugar, butter a skillet and put
the Tansey, stirring it over the fire con-
stantly; and when it boils, to thicken pour
it into your Pan; let your Butter be very
hot before you put it in; fry it with the best
Butter, keep a Plate over it, then turn
it out; take care you don't break it in turn-
ing; then squeeze in the Juice of an Orange
over it, and strow Sugar on the top, and
trim the brims of your Dish; serve it.

131. *Almond Tansie.*

Take a pound of Almonds blanched, steep them in a Pint of good Cream Eggs, four Whites; and when you beat the Almonds in a Mortar, then beat the Sugar with Crumbs of white Bread, stir them well together; fry them with Butter, and keep them stirring in the till it's of a good thickness, then strow it fine Sugar, and serve it.

132. *Dutch Wafers.*

Take a Quart of new Milk, or Cream warm it; then grate a penny Loaf, or Rye, very fine, ten Eggs well beaten, a quarter of a pound of Sweet Butter melted, some Coriander-seeds, a little beaten Clove, a little Salt, and fine Flour enough to make a Batter, like a Pan-cake, four Spoonfulls of Ale-yeast; mingle and stir them well together, and put them into an Earthen-pot, let it stand covered with a Cloth before the fire, that it may warm and rise lightly, let the fire three Hours; then let the Iron made hot and clean, turned and buttered, tye the Butter up in a fine Rag, and fry them that both sides are hot over the fire, then put in the Batter, and bake the Wafers well; don't burn them; and lay them warm in a Dish; serve them very hot, with Sugar grated over them, so eat them dry, or with

Iron

Juice of a Limon, or an Orange; some melted Butter and Sugar in the Dish, but they are best crisp'd and dry: serve them; Side-dish.

133. *Court Fritters.*

Take a Pint of Sack: make a Posset with sweet Milk from the Cow; then take the Cream from the Posset and put it into a Bag, with six Eggs; season it with a little Nutmeg; beat it with a burchen Rod 'till you have beat it well together; then put your into it, and make it as Batter for Fritters: You may put in a little Sugar; then clarify Beef-suet; make it boil before you put any in: serve it; a Side-dish.

134. *Skirret Fritters.*

Take a Pint of the Pulp of Skirrets, and a Spoonful of fine Flour, the Yolks of Eggs with Sugar and Spice, make them into thick Batter; then fry them out into Fritters, and serve them with the rest of the Side-dishes, as Adam.

135. *Little Puddings.*

Take a handful of grated Bread, a Spoonful of Flour, the Yolks of two Eggs, a Spoonful of Orange-flower-water, a handful of Beef-suet shred all small, a little Nutmeg and Salt, a Spoonful of Cheese-curds; work well together, and wet it as little as you

can, and make it up with Cream, or Milk: Lay it in round Balls in the bottom of your Dish, which must be well buttered; bake them not too much; when they are baked put them in another Dish, with a spoonful of Sack or White-wine, melted Butter and Sugar together poured on them; serve them.

136. *Sweet-bread Pasties.*

Take Sweet-breads, parboil them, wash them very fine; then put to them Marrow or the Fat of a Loin of Veal shred, with a little grated Bread, and the Yolks of Eggs, a little Cream, Rose-water, Sugar and grated Nutmeg; temper all these together; then make Puff-past with Batter rolled in the Flour, with a little Sugar and Rose-water, the Yolks of two Eggs, and Water; then rowl it out like little Pasties the breadth of your hand, and put your Mince in them, and fry them brown, or bake them; serve them.

137. *Kidney Pasties.*

Take the Kidney of a Loin of Veal, wash the Fat about it, with a little of the cold Water you have dress'd, then take Marrow, or Beef-suet, with the Yolks of Eggs, and chop them all very fine together, pound a little Clove Mace, Nutmeg, and a little all Spice, Saffron, Limon-peel, and what quantity of Sugar and Currants.

or more Currans you think fit : Mix them well together, and make little Pasties of Puff-paste, and fry them in Hog's-lard to make them black brown and yellow.

138. *Paste to Fry.*

Take grated Bread and Curds, and two Whites of Eggs, and make it almost as thick as Paste ; wet it with a little Cream, and make it into what Fashion you please ; fry them in Butter as you did your Puddings : Take for Sauce, Butter, Sugar, Rose-water and Sack well beaten together ; pour it up- on them : send it.

139. *Cheese Loaves.*

Take Cheese-curd, grated Bread, Yolks of Eggs, Mace, Nutmeg ; mix them well together, and sweeten it to your Taste with Sugar ; then take some Stone-porringers, Butter them, and put in the Curd : bake them, but not too much : When they are baked turn them out, and cut a little hole in the Tops, and put Butter in them ; set them in the oven again to rise, and colour them : serve them.

140. *Pippin Tarts.*

Take two small Oranges, pair them thin, and boil them in Water till they be tender ; then shred them small, and pair twenty Pippins ; quarter and core them, and put to them

them so much Water as will boil them they are enough; then put in half a pound of white Sugar, and take the Orange-peel that is shred, and the Juice of the Orange, and let them boil 'till they are pretty thick, then set them by to cool; make open Tarts, and put it in: set them in the Oven moderate hot: Set them by for Use.

141. *To stew Pippins.*

Take a Gallon of the best Pippins, wash and quarter them; cut out the Cores and put them in a little Sack, and Rose-water: Season them with a little beaten Cinnamon, Nutmeg and Sugar, and squeeze in a Limon; then stew 'till they are very tender; when they are cold use them for Tarts, Madam.

142. *Orange Tarts.*

Take Seville Oranges, grate a little of the out-side Rinds: slit them in halves, squeeze out the Juice into a China-dish, throw the Peel into Water, change it three times a Day, for two Days, then have ready a skillet of Water, which must boil before you put your Oranges in: You must wash them in two Waters to take the bitterness away: When they are tender take them out and dry them in a Cloth; then beat it in a Stone-mortar 'till it's very fine: then mix their Weight in refined Sugar, and boil

a Sy

Syrup, and skim it clean before you put in
our Pulp : then boil it all together till it
looks clear, and when it's ready let it stand
till it's cold, and then have ready some Puff-
paste in patty Pans, and put your Oranges
: and just before you put them in the Oven,
make a hole on the Top of your Tarts, and
put in the Juice and bake them in a quick
oven.

143. *Bean Tarts.*

Take Green Beans, boil them, and blanch
them, then make Puff-paste, and put into
patty Pans : then put a Layer of Beans, and
a Layer of all sorts of wet Sweet-meats, ex-
cept Quinces : strow in a little Sugar be-
tween every Layer : then cover your Tarts,
and make a hole on the Top, and put in a
Quarter of a Pint of the Juice of Limon :
fill in Marrow seasoned with Cloves, Mace,
Nutmeg and Salt, candied Limon and
Orange-peel : and when they come out of
the Oven, put into every Tart some White-
wine, thickned up with the Yolk of an Egg,
and a bit of Butter : and these Tarts are to
be eat hot.

144. *Spinage Tarts.*

Take Marrow, Spinage, hard Eggs, of
each a handful, Cloves, Mace, Nutmeg, Li-
mon-peel shred very fine : then put in as
many Currans as you think fit, with Raisins
stoned,

stoned, and shred, candied Orange and Citron-peel: sweeten it to your Taste: make Puff-paste, and make them into little square Pasties: bake or fry them.

145. *Tart de Moy.*

Make Puff-paste and lay round your Dish then a Layer of Bisket, and a Layer of Butter and Marrow, and then a Layer of all sorts of wet Sweet-meats, or as many as you have, and so do 'till the Dish is full: then boil a quart of Cream, and thicken it with four Eggs, and a spoonful of Orange-flower-water, sweeten it with Sugar, and half an Hour will bake it.

146. *Set Custards.*

Take a quart of Cream, set it on the fire, boil it with some broad Mace; when it's boiled set it to be; cold then take six Eggs, with the Whites; beat them very well, and put in a spoonful of Orange-flower-water, or Rose-water; and put in a pound of Sugar; then set the Crust in the Oven, and stuff the Corners with brown Paper, and prick the bottoms with a small Pin, when you set them and fill them: and when they are enough bake them by for use.

147. *To make Custards.*

Take a quart of Cream, boil it with a little of Mace; beat ten Eggs, leave out half the Whites.

Whites; take the Mace out, and sweeten it with Sugar; then beat in the Eggs with one Spoonful of Sack, one Spoonful of Orange-flower-water; sweeten it to your Taste, and put it into your Custard-cups, and let them just boil up in the Oven; and if you will the Eggs in the Cream all together, then you may put it in your Custard-cups, overnight, and they will be fit for use.

148. *Rice Custards.*

Take a quart of Cream, boil it with a Mace of Mace; then put to it boiled Rice, well beaten with your Cream: put them together, and stir them well all the while it boils on the fire: and when it's enough take it off, and sweeten it to your Taste, and put a little Rose-water: let them be cold, then serve them.

149. *Cheese Cakes.*

Take a quart of Cream, boil it; then beat the Yolks of two Eggs, and when the Cream is cold put in the Eggs, and put it on again, and boil it 'till it comes to a Curd, but not Whey: then blanch Almonds, beat them with Orange-flower-water, and put them in the Cream with a little Naples-Bisket, and a little Green Citron, shred small, with Muskcumbs ground in the Sugar: sweeten it to your Taste with good Sugar; rowl it out thin, and bake them, but let not your Oven be too hot.

150. *Cheese*

150. *Cheese Cakes.*

Take two Gallons of new Milk, turn with Runner, that it may be a tender Curd and when it's come and gathered, run thorough a thin Strainer, and press out Whey very dry: then beat the Curd with pound of sweet Butter very well: then to it twelve Eggs, with the Whites of 4 season it with Cloves, Mace, Cinnamon, Nutmeg and Ginger, a little Salt and Rose-water, and what quantity of Currans you please season it to your Taste with Sugar, with Musk-plumb or two ground in it: then bake them for use.

151. *For the Paste.*

Take fine Flour, break in two Eggs, with three spoonfuls of Orange-flower, or Rose-water, and fair Water mixed together, as much as will make into a stiff Paste: then roll out thin, and put in the rest of the Butter then make your Crust, and half an Hour will bake them: and you may venture eat them.

152. *To Pot Salmon.*

Take what piece you have: season it with Cloves, Mace, a little Salt and Pepper, with Bay-leaves: Put it into a Pot with as much melted Butter as will cover it: then set it

Oven with Manchet-bread: and when baked take it out of the Pot, and put it to the Pot you intend to keep it in, and for the Butter, and clarifie it, and cover it very well: and if you find it's not seasoned enough, season it higher: then put it to the other Pot: and the same way Pot outs, or Eels, only you must bone

153. To Pot Tongues.

Take Neat's Tongues out of the Pickle: when they have lain long enough to look red: peel off the Roots and boil them 'till they peel: then take your Tongues and season them with Salt, Pepper, Cloves, Mace and Nutmeg: rub it into them well with your Hands when they be hot: then put them into a Pot, and melt as much Butter as will cover them, and put them into the Oven to bake them: and when they are baked take them out of the Pot, and put them into the Pot you intend to keep them in: pour off all the Butter, and keep back the Gravy, and melt much more as will cover it an Inch above your Tongues, and you may fill up the Sides of the Pot, with Chickens or Pigeons.

154. To

154. To Pot Lobsters.

Boil the Lobsters till they vwill come out of their shells: then take these, Tails and Claws, and season them with Mace, Salt and Pepper; then put them into a Pot and bake them with sweet Butter; and when they come out of the Oven, take them out of the Pot, and put them into a long Pan and clarify the Butter they were baked with as much more as will cover them well; set them by for use.

155. To Pot Beef like Venison.

Cut a large veiny Piece of Beef into small Pieces; skin it and beat it with your Rolling-pin; then take two penny-worth Salt-petre, the same of Sal-prunella; wash it very fine, and rub it well in with your Hands; lay it in a Tray for two Days; wash it once a Day, then take it out; season with Salt and Pepper pretty high: then cut a little Beef-suet into long slices; season with Salt and Pepper, and lay it in your Pan then the Beef; and a top break into small pieces two pound of fresh Butter, tye it down and bake it with brown Bread; when bak'd take it out of the Pot with a Skimmer to drain the Gravy from it, and put it in a Mortar, and take out all the Skin and Veins, and beat it with a little of the Butter that you must skim off; then put it in
and

ther Pot, and pour the Butter over it,
back the Gravy; and if there is not
ter enough to cover it, clarifie as much
will cover it an Inch above the Meat; let
and four Days in your Cellar before you
it to eat: the same way pot Venison,
you must not beat it in a Mortar, and
black Pepper instead of white.

156. *To Pot Pork.*

ake a Leg, or any fleshy Piece of Pork,
it and cut it out in pieces: beat it in a
tar very fine: season it high with Salt
Pepper: shred a good handful of Sage,
ndful of Rosemary: mix it together, and
it into a Pot to bake, with a pound of
er, bake it with brown Bread, and when
mes out of the Oven, take it out with
and drain it from the Gravy; then put
to a dry Pot, and press it down close
hard; skim off all the Butter, and put
and clarifie as much more as will co-
an Inch above the Meat; then wet Pa-
cover it and set it in your Cellar: in
Days cut it.

157. *To make Sausages.*

ake a Loin of Pork, skin and bone it;
break the Bones all to pieces, put them
Water enough to cover them, when they
skim them clean, then season the Liquor
Salt, Pepper, a blade of Mace, Shalot,
Onion:

Onion: and when all the Goodness is of the Bones, take it out and strain it, let it be cold, then shred your Meat fine, season it with Salt, Pepper, be Cloves and Mace, a handful of Sage, a tle Rosemary, a handful of Spinage to them look Green: then mix them together with the Yolks of three Eggs, with as much of the Liquor as will make it pretty moist, then rowl up one of them in Flour, and fry it, to see if it's seasoned to your Mind, if not, season as you like them: and if they are not to keep, shred in a few Oysters their Liquor, and fill them.

158. To Pot Fowls.

Pick them clean, and singe them with white Paper: Dry them with a Cloth: wash them; if you do, they won't keep; season them with Salt, Pepper, Cloves, and Nutmeg, beaten, and mix all together, let them stand twenty four Hours; place them in the Pot, with their Bones downwards: Strow over them some Cloves and Mace; then pour as much melted Butter as will cover them; tie the Pot down close, and bake them; and when they are baked enough, let them stand a while, and then drain the Gravy from them; place them in another Pot, with their Bones upwards; fill their Caws with Butter, and take off all the Top of the Butter, keep back

Gravy, and the things in the bottom; and let your Butter be an Inch above your Fowls, Ducks will endure two Hours baking, and other Fowls, more or less, according to their bigness; then set them in your Cellar for use.

159. *To Pot Pigeons.*

Pick them very clean, wipe them with a clean Cloth, don't wash them: season them with Salt and Pepper; rowl up a piece of Butter in the seasoning, and put in their Allies; six Pigeons will take up a pound of Butter; place them in the Pot, with their breasts downwards; dridge them with Flour before you put them in, and tie them down close; and when they are baked take them out, and put them in another Pot, with their breasts upwards, keep back the Gravy; and if you have not Butter enough, clarify as much as will cover them; set them in your Cellar.

160. *To Pot Hare.*

Take a Hare, wash him clean, dry him well in the Blood, with a Cloth; cut him into quarters; season him with Salt, Pepper, cloves, Mace and Nutmeg: Put it in a Pot with a pound of Butter, and two Bay-leaves, when it comes out of the Oven take out the Bones, and put it in a Mortar, and beat fine, and pour the Butter from the Gravy,

and mix it all together with your Hands, and put it into a glazed Venison-pot, that you intend to serve it to the Table in; press down close, and clarifie as much Butter will cover it an Inch above your Meat; use it by for use.

161. To Collar Beef.

Take a large Flank of Beef, beat it with your Rowling-pin to make it lie flat, and even; cut it smooth, and take out all the Gristles, and Veins; then take one Ounce of Salt-petre, the same of Sal-Prunellæ; beat it small, and take a quarter of a pound of brown Sugar: Mix them together, and rub it in well with your Hands; then lay it in a Tray, and sprinkle it once a Day with Pump-water; let it lie three Days; then season it with Salt, Pepper, Nutmeg, and several sorts of sweet Herbs, a good deal of Salt, one Sprig of Rosemary; cut them, and throw it over the Collar; then rowl it hard and close like a Collar of Brawn, bind it about with course Tape very tight, and put it into Water enough to cover it; season it with Salt, Pepper, and a little white Mace, a bundle of sweet Herbs, two Bay leaves, an Onion; and when it's baked, rowl it up hard in a course Cloth, and let it lie 'till next Day, and then you may eat it if you please: Or, you may keep it in the liquor it was baked in; when it's cold take

the Fat, and boil it with more Water; and if it's not seasoned high enough, season it higher; set it to be cold; then put your Pickle into a long Pot, and cover it with the Pickle; and if you keep it a pretty while; stir up the Pickle as you find occasion.

162. *To Collar a Breast of Veal.*

Take a large Breast of Veal; bone it, and take out all the Gristles; then take Sage, Thyme, Marjoram, Savory, Chives, a little Lemon-peel; shred them small, and mix them with Salt, Pepper, Nutmeg, three hard Eggs, hack'd small; cut your Meat to make it lie flat, and even; bone five Anchovies with four Ounces of Bacon; slice it thin, and lay with the Anchovies up and down your Meat, and strow your Seasoning and Herbs upon it, and shred some Marrow and Beef-suet together, and mix with the other Ingredients, and rowl it up hard, and tie it with course Tape, and cut it into three collars; tie them severally in clean Cloths very tight and hard at both Ends; then make your Pickle thus.

Your Pickle thus.

Set on a Pot with half Milk and Water, and put in the Veal-bones, with a bunch of sweet Herbs, Mace, Nutmeg, Salt, and whole Pepper, and a Bay-leaf; when all these are boiled well, 'till all the Goodness

is out ; take out the Bones, and put in the Collars, and let them boil tender ; then take them out and tye them up hard in clean Clothes, and hang them up till they are cold ; then skim off all the Fat of the Pickle, and when they are boiled enough, and the broth cold, put them in and boil up in the Pickle, as you find occasion ; eat it with Oil and Vinegar beat up thick together, the Juice of a Limon, and Pickles as you please.

163. To Collar Pig.

Take a fat Pig, cut off his Head, and skin him down the Back, and take out the Bones, and Gristles ; take care you do not cut the Skin ; then lay it in Spring-water one Night, the next Morning dry it in a Cloth, and cut each side afunder ; season with Salt, whole Pepper, Nutmeg, and a little beaten Mace, a little Sage, Rosemary, and Limon-peel ; rowl them up hard in a Cloth, and the soufen Drink is Bran, Malt, and Water ; strain out the Bran, and skim off all the Fat, and let your Collars be cold before you put them in.

164. To Collar Eels.

Skin them and rip up their Bellies, and take out their Guts and Bones ; then season them with Salt, Pepper, Nutmeg, Limon-peel and sweet Herbs, and rowl them

ard in course Tape; then put on a Pot of
water, so make your Pickle, and put in the
bones of your Eels, with Salt, Pepper, and
a bunch of Herbs, three Bay-leaves, a Sprig
of Rosemary, and boil them, but not too
much; boil some Syder in the Pickle; and
when you take them up tye them close, and
hang them up to be cold; and when the Li-
mor is cold, skim off all the Fat, and put
in the Collars; boil up the Pickle now and
then, as you find occasion, and eat it with
Oil and Vinegar beat up thick together, or
the Juice of Limon, Pickles, or what you
please.

THE PICKLES.

165. *To Pickle Melons, or great Cucumbers.*

Take the largest and Greenest Cucumbers;
cut a piece in their Sides the length of your
Cucumbers, take out their Seeds and drain
them well; then put into them some Cloves,
Mace, whole Pepper and Mustard-seed brui-
ed a little; then peel three Cloves of Gar-
lick, the same of Shalot, with some Ginger
sliced thin, according to the quantity, and
put in a little Salt; then lay the piece on
again that you cut out, and tye it fast and
close with Pack-thread; then put them into
as much White-wine-vinegar as will cover
them very well; and put in a good deal of
made Mustard, and a Bay-leaf, with Salt,
according to the quantity you make; let

them lie in the cold Pickle nine Days: Then put them into a Brass-kettle, and set them over the Fire to Green; stowe them down close, and let them have a boil or two; then take them off and stowe them down very close, and let them stand to Green; then take them on again, and so do 'till they are very Green; then take them out, and boil up the Pickle, and pour it over them scalding-hot, then cover your Pot, and tie it down close with Leather: You may eat them next Day or you may keep them a Year.

166. *To Pickle Wall-nuts.*

Take Wall-nuts when you can just thru a Pin through them; then make a Pot of Water boil; take it off, let it cool a little, then put in your Wall-nuts, let them lie seven days; then make a Pot of Water boil, and put them in; let them boil a quarter of an Hour; then wipe them dry, and put them into as much White-wine-vinegar as will cover them two Inches above the Nuts; then put in Cloves, Mace, Nutmeg and Ginger, whole white Pepper, Mustard-seed bruised, seven Cloves of Garlick, the same of Shalot according to the quantity you make, all peeled; a Nutmeg cut into quarters; put all these together, and let them stand in the cold Pickle nine Days; then pour the Pickle from them; boil it up and set it by to be cold; then put in your Nuts, and tie the

dow

own close with Leather: set them by for

167. *To Pickle French-beans.*

Take French-beans when they are very young, top and tail them; put them into the best White-wine-vinegar, with Salt, and a little whole Pepper, a Race of Ginger, cut in slices; let them lie in the cold Pickle nine days; then boil your Pickle in a Brass Kettle, and put your Beans in, let them but just be a boil; then take them off the Fire, and lay them down close, set them by; then heat them on again; so do six times, till they are as green as Grass; then put them into an Earthen-pot; tye it down close with Leather, and they will keep all the Year. In the same way you may do Cucumbers, and Cabbage-stalks: and if they do change Colour, heat up the Pickle and pour over them scald-hot.

168. *To Pickle Cawly-flowers.*

Take the whitest and closest Cawly-flowers; cut them the length of your Finger from the Stalks; then boil them in a Cloth, with half Milk and Water, don't boil them tender; then take them out carefully, and lay them by to be cold; then take the best White-wine Vinegar, Cloves, Mace and Nutmeg, cut into quarters; a little whole white Pepper, and a Bay-leaf; so let these boil well

well in the Vinegar, and set them to cold; then put in your Cawly-flowers, and in three Days they will be fit to eat. The same way pickle white Cabbage-stalks, you Turneps: pare them pretty thick, and give them the bigness of Mushrooms.

169. *To Pickle Plumb-buds.*

Take Salt and Water, boil it together then put in your Plumb-buds, and boil them not tender; then strain them from the Water, and let them be cold; then take what quantity you think fit of White-wine Vinegar, and boil it with two blades of Mace, and a little whole Pepper, then put them to the Pickle, and let them stand nine Days then scald them in a Brass Kettle, six times 'till they are as green as Grass; take care they are not soft; tye them down with a string: The same way pickle Elder-buds, they are very pretty.

170. *To Pickle Mushrooms.*

Take the Button-Mushrooms, wipe them clean with a piece of Flannel, and throw them into half Milk and half Water, set on your Preserving-pan, with half Milk and Water, and when it boils put in the Mushrooms, and let them boil up quick half a quarter of an Hour, then pour them into a Sieve, let them drain 'till they are cold, then make your Pickle of the

White-wine Vinegar : put in Mace, Long-
 pepper, a Race of Ginger boiled in it, and
 when it's enough, cut a Nutmeg into quar-
 ters, and put in it, and when it's enough,
 it stand 'till it's cold, then put it into a
 Jar, and pour a little of the best sweet Oil
 can get to preserve them, tye it down
 with Leather : set it by for use.

Another excellent way to Pickle Mushrooms.

Put your Mushrooms into Water, and wash
 them with a Sponge, (put them in Water as
 you do them) then put Water and a little
 Salt, when it boils put in your Mushrooms,
 when they boil up skim them clean, and put
 them into cold Water, and a little Salt, let
 them stand twenty four Hours, and put the
 Water from them, and put them into White-
 wine Vinegar, and let them stand a Week ;
 then take your Pickle from them, and boil
 it very well, put some whole Pepper, Cloves,
 and a little all Spice ; when your Pic-
 kles is cold, put it to the Mushrooms, and
 stop them close stopt, or tyed with a Blad-
 der to keep the Air from them, or else they
 will be apt to mother ; if they do mother you
 must boil your Pickle again : If you please
 you may make your Pickle half White-

171. *To Pickle Asparagus.*

Take a Hundred of the largest Asparagus, cut off the White at the Ends, scrape them lightly to the Head, 'till they look green, wipe them with a Cloth, put them in a broad Gally-pot, very even, throw over them two penny-worth of whole Cloves and Mace, a little Salt, put in as much White-wine Vinegar as will cover them, for all Pickles do wast in standing: let them lie in the cold Pickle nine Days, then pour the Pickle out into a Brass Kettle, let it boil, then put them in, and stovet down very close, set them by a little, then set them over again 'till they are very green, take care they don't boil to be soft, then put them in a large Gally-pot, place them even, and tye them down with Leather.

172. *To Pickle Samphire.*

Take Samphire, and pick it, and lay it into Salt and Water for two Days, then wash it out and put it into a Brass-pot, and cover it with the best White-wine Vinegar, for it will waste mightily, having it over a slow Fire; cover it very close, and hang 'till it's very green, and crisp, but tender nor soft, then put it up, and tye down close with Leather: The best time to do this in, is in the Month of May: then it is in high Season.

173. *To Pickle Barberries.*

Take Barberries, pick out some of the
 ft to make the Pickle look red ; put in
 -salt, and White-salt, to make it strong
 ough to bear an Egg ; then strain the Li-
 into the Pot you intend to keep them
 and when the Liquor is cold, put in the
 berries, with as much White-wine Vine-
 as you think fit, with half a pound of
 own Sugar, tye them down close with
 ether : set them by for use.

174. *To keep Artichoke-bottoms.*

Take Artichokes and throw them into Salt
 Water, for half a Day ; then make a
 of Water boil, and put in your Arti-
 kes, and let them boil 'till you can just
 w the Leaves from the Bottoms ; then
 out the Bottoms very handsome, and
 ooth ; then put them into a Pot with
 t, Pepper and Vinegar, a few Cloves,
 o Bay-leaves ; then pour some melted But-
 over them, enough to cover them, then
 it down close for use : Then put them
 o boiling Water, with a piece of Butter
 the Water, to plump them : then use
 m as you please.

175. *To dry Artichoke-bottoms.*

Order them as the others ; only instead of
 tting them into Pickles, lay them on Sieves,
 and

and set them in an Oven after Household bread is drawn; so dry them well: When you use them put them into boiling Water with a piece of Butter to plump them.

176. To keep green Pease.

Take young Pease, shell them, and set them in the Pot when it boils; let them have two or three boils; then spread a Cloth on your Table, and dry them very well; then have your Bottles ready dried, fill them to the Necks, and pour over them melted Mutton-fat, and cork them down very close, that no Air can come to them; set them in your Cellar; and when you use them put them into boiling Water, with a Spoonful of good Sugar, a good piece of Butter; and when they are enough drain them out and shake them up thick; at Christmas may venture to eat them.

177. To keep Gooseberries.

Take the largest Dutch Gooseberries at their growth, before they change Colour; wash and tail them, don't cut them too close; put them into wide-mouthed Glass-bottles which must be very dry; stop them down and put them into a Kettle of cold Water; let it heat leisurely; and when you think the Gooseberries are scalded thoroughly, take them out; and when they are cold, knock them in the Corks, and seal them down close.

they take no Air: then make use of them for
art, or what you please.

178. *Damsons* are done the same way, on-
you must put them into Stone-bottles;
if you put them into a great Pot, cover
em over with clarified Mutton-fat; set
em by for use.

179. *To Pickle Cucumbers.*

First wash your Cucumbers; then put
em into a Rundlet with one End, and
head it up close: Take Water and Salt and
br it together, 'till it will bear an Egg;
then boil it and skim it very well, and put
into your Vessel boiling-hot, and so let it
stand three Weeks: Then open the Head of
your Vessel, and take out the Cucumbers
clean from the Water, and put them into
another Vessel. At the Bottom whereof
put some Dill, Fennel, and *Jamaica-Pepper*,
and a little Allom, which will make them
crisp; and strow some of these Ingredients
among them; then head up your Vessel a-
gain; put in boiling Vinegar, and let them
stand a Week: And if you find they are
not Green enough, you must boil the Vine-
gar again; put it to 'em and stop your Ves-
sel close.

180. *A very good Sauce for Roast Venison*

Take one Glas of Claret, one Glas
fair Water, one Glas of Vinegar, one la
Onion stuck full of Cloves, one Spoonful
whole Pepper, one of beaten Pepper, a
one of Salt; boil all together with some
chovies; strain the Liquor through a Sie
and serve it up with the Venison.

Bi

Bills of FARE.

proper for most Months in the Year:

JANUARY.

1.

Raw-fish Soop.
Mutton forced.
Stewed Geese:
Much of Venison roast.
Much of Rabbits.

2.

much roast.
Pease-beans.
Much of Venison roast.
Pease of Rabbits.
Much of Crabbs.

1.

Geese Alamode.
Boiled Mutton with
Colly-flowers.
Pigeon-pye.
Roast Lamb.
Pork Roast.

2.

Rabbits Roast.
Pease.
Stewed Pippins.
Potted Venison.
Skirret Fritters.

FEBRUARY.

1.

much Collops.
much roast.
Pye.
Mutton boiled.

Bacon Froise.

2.

Green Geese.
Raspberry Cream.
Rabbits roast.

H

Collar'd.

Collar'd-Beef, or Veal.

Cold Ham.

1.

Fibblets stewed.

Veal Collops.

Mutton roast.

Rice-Pudding.

Beef boiled.

2.

Chicken and Rabbits
roast.

Goosberry Tarts.

Pease.

Strawberries and Cream

Cold Salmon.

1.

Pigeons and Bacon.

White Frigasee of Chick-
ken.

Lamb roast.

Dish of boiled Puddings.

Boiled Pork.

2.

Ducks roast.

Apple-pye and Cream.

Asparagus.

Chicken pye.

Sturgeon.

1.

Geese Alamode.

Mutton boil'd.

Lamb-pye.

Veal roast.

Fibblets stewed.

2.

Three Chickens,

Rabbits roast.

Pease.

Coddling-tart and Cr

Cold Tongues.

Salmon boiled, and
kled.

1.

Brown Soup.

Large Dish of Fij

Ragow of Veal.

Bread-Pudding.

Leg of Mutton ro

2.

Eels spitchcockt

Smelts.

Shourdens.

Herrings and To

Sturgeon.

Butter'd Apple-py

MARCH.

1.

Asparagus-Soup.

Boiled Veal and B

Apple-pudding.

Bills of FARE.

99

Lamb roast.

2.

Pigeons roast.

Omlet of Eggs.

Oysters in Shells.

Spinage-pasty.

1.

Griskins of Beef.

Hogs-puddings.

Lamb in Joints.

2.

Rabbets and Chicken.

Salamongundy.

Bred Vens.

Lamb-stones ; Sweet-
breads ; Artichoke-
bottoms ragoued.

1.

Turkeys and Marrow-
bones.

Chicken Frigaseed.

Stake-pye.

Veal roast.

2.

Roast Lamb.

Pease.

Wafers.

Tarts.

MAT, JUNE and JULY.

1.

Boiled Veal and Bacon.

Lamb frigaseed.

Mutton roast.

Chicken-pye.

Beef boiled.

2.

Rabbets roast.

Chine of Salmon.

Rosberry-fool.

Tarts.

Cold Tongues.

1.

Pease-soop.

Leg of Mutton and Col-

ly-flowers.

Veal Cutlets.

Beef roast.

Carrot-pudding.

2.

Ducks roast.

Artichokes.

Chickens roast.

Cheese-cakes.

Collar'd-beef or Pig.

1.

Beef Royal.

Pigeons and Bacon.

Lamb-pye.

Roast Veal.

Italian-pudding.

H 2

2. Par-

2.
Partridges roast.
Kidney-beans.
Craw-fish in Jelly.
Pig's petty-toes.
Collar'd-beef.

1.
A Pottage.
Mutton boiled.
Fruit-pudding.
Phillet of Veal roast.

2.
Green Geese roast.
Pease.
Goosberry-Tart.
Cold Tongue.

1.
Pike dress'd with Oysters.
Bread-pudding.
Mutton Cutlets.
Shoulder of Veal stuf't.

2.
Wild Pigeons.
Petty Portoons.
Pullets forced.
Apple-pye.

1.
Pullets Pellone.
Limon-pudding with
Pan-cakes.
Collops half larded.
Mutton in Cutlets.

2.
Lamb in Joints.
Pease.
Salmon or Gudins.
Tansy with Fritters.

1.
Pullets Alamode.
Carrot-pudding.
Lamb-pye sweet.
Mutton roast.

2.
Turkeys with Eggs.
Morrels and Artichokes.
Collar'd Pig.
Almond-Tarts.

1.
Boiled Beef.
Veal Cutlets.
Mutton roast.
Fruit-pudding.

2.
Ducks roast.
Pease.
Tongues.
Cold Sallets.

1.
Pike roast.
Mutton boiled.
Potata-pye.
A Phillet of Veal stuf't.
2.
Chicken roast.

Bills of FARE.

101

Neck of Veal in Cut-
lets.

Mutton roast.

2:

Rabbets roast.

Collar'd Beef.

Eggs in Gravey.

1.

Pease-Soop.

Salt-fish with Eggs.

Breast of Veal collar'd.

Pigeon-pye.

2.

Green Geese.

Pan-cakes.

Parsnips Butter'd.

Sturgeon.

AUGUST.

Chine of Mutton and
Collops.

Second Course.

Dish of Plates

Fowl.

Peach-fritters.

Mushrooms.

Tart.

Morrels.

Solamongundy.

Fowl.

Soals.

Craw-fish.

Oyster.

H 3

To remove.

Wison roast.

Tan

Oyster-leaves.

Sweet-breads.

Artichokes.

French-beans.

S E P T E M B E R.

1.

A Pottage.

Boiled Fish.

An Olive-Pudding.

Mutton roast.

2.

Roast Chicken.

Scarrots boiled.

Tart De-moy.

Calf's-liver larded.

1.

Calf's-head hashed.

Salmon boiled.

Lamb in Joints.

Marrow-pudding.

2.

Roast Geese.

Almond Puffs.

Rabbets roast.

Asparagus.

1.

Bacon and Chicken.

Lamb frigaseed with

Artichokes.

Petty of Sweet-breads

and Livers.

Mutton roast.

2.

Wood-cocks with To

Marrow-pudding.

Spinage-Tarts.

Forced-Trouts.

1.

Lamb with Spinage

and Goosberries.

Bread-pudding.

Griskins of Beef.

Shoulder of Mutton

2.

Pullets with Eggs.

Lapies.

Potted Partridge.

Almond-Tarts.

1.

Chicken and Rab

roast, and Calf's-

hashed.

Asparagus.

Potted Eels.

Cheese-cakes.

2.

Beef Lorreine.

Turkeys boiled

Tarts.

Portoons.

ton Cutlets.

1.

Pullets stuff with

ysters.

in Joints.

in Cakes.

ter-pye.

2.

Calf's-head hashed.

Petty of Pigeons.

Mutton Collops broil-
ed, or a Pig.

Roast-beef: This is to
be before the Chic-
ken and Rabbits.

OCTOBER.

1.

s-head boiled.

ton boiled.

on-pye.

roast.

2.

in Joints.

ou of Sweet-breads.

ed Pippins.

ed Eels.

1.

major.

meal-pudding re-

ove.

non petty, fresh

arp.

k of Veal.

2.

ks or Partridges.

-cakes fried.

ers scolloped.

rose-leaves Friga-

eed.

Veal Ragoued.

Rabbits Frigaseed.

A Marrow-pudding.

Solamongundy.

2.

Turkeys with Eggs.

Oyster-louves.

Potted Woodcocks.

Apple-pye.

1.

Pigeons boiled with

Bacon.

Limon-pudding.

Sheep's-Tongues Friga-

seed.

Beef boiled.

2.

Chicken roast.

A Tansey.

Roast Sweet-breads.

Potted Eels.

H 4

1. For-

1.

Forced Tongues.
Boiled Fowls.
Beef roast.
Steak-pye.

2.

Pigeons roast and lar-
ded.
Goosberry-tarts.
Ragon of Lamb-stones.
Potted Eel, or Trouts.

1.

Pike roast.
Calf's-head boiled.
Apple-pudding.
Roast Tongues.

2.

Lamb roast.
Pan-cakes.
Collar'd Beef.
Sturgeon.

N O V E M B E R.

1.

Salmon boiled with
Whitings.

Rabbets Frigaseed.
Phillet of Veal roast.
Pasty of Venison.
Beans and Bacon.

2.

Ducks roast.
Chine of Salmon boiled
with Fennel.
Pease.
Tongues.
Black Caps.

1.

Boiled Rabbets with
Turnips.
Veal Cutlets.
Hanch of Venison roast.

1.

Chicken and Goosber
Lamb Frigaseed.
Fawn roast.
Pudding baked.
Loin of Veal roast.

2.

Rabbets roast.
Asparagus.
Tarts.
Pan-cakes.

Lar'd Beef.

1.

s-head boiled with
Chicken.

of Mutton forced.

of Veal roast.

et Lamb-pye.

gasee of Rabbits.

2.

en Geese.

Hedge-hog.

ks roast.

ts-Tongues.

urgeon.

DECEMBER.

1.

mb boiled with Spi-

age.

y of Venison.

row-pudding.

let-pye.

st Mutton.

2.

keys roast.

sey.

se.

d Tongues.

mberries and

cream.

1.

l Ragoned.

1.

Turkeys boiled with

Marrow-bones.

Frigasee of Trouts.

Loin of Veal roast.

Bacon Frigasee.

Mutton in Cutlets.

2.

Green Geese.

Roast Sweet-breads.

Pigs Petty-toes.

Cold Tongues.

Strawberries and

Cream.

Mutton boiled.

Beef roast.

Orange-pudding.

Chicken Frigasee.

2.

Lamb roast.

Solamongundy.

Rabbets roast.

Goosberry-fool.

Sturgeon.

1.

A Pottage.

Lamb forced remove.

Pike roast, Westphalia-

Ham.

Lamb-pye and Pigeons.

Mutton

Mutton roast.

2.

*Ducks roast.**Cheese-cakes.**Pease.**Rabbets roast.**Lobsters and Crabs.*

1.

*Lamb's-neck Alamode.**Leg of Veal and Bacon.**Spinage-pudding.**Griskins of Mutton.**Sallets of Pickles.*

2.

*Roast Lamb.**Kidney-Tarts.**Veal Collar'd.**Rabbets roast.**Custards in Pots.*

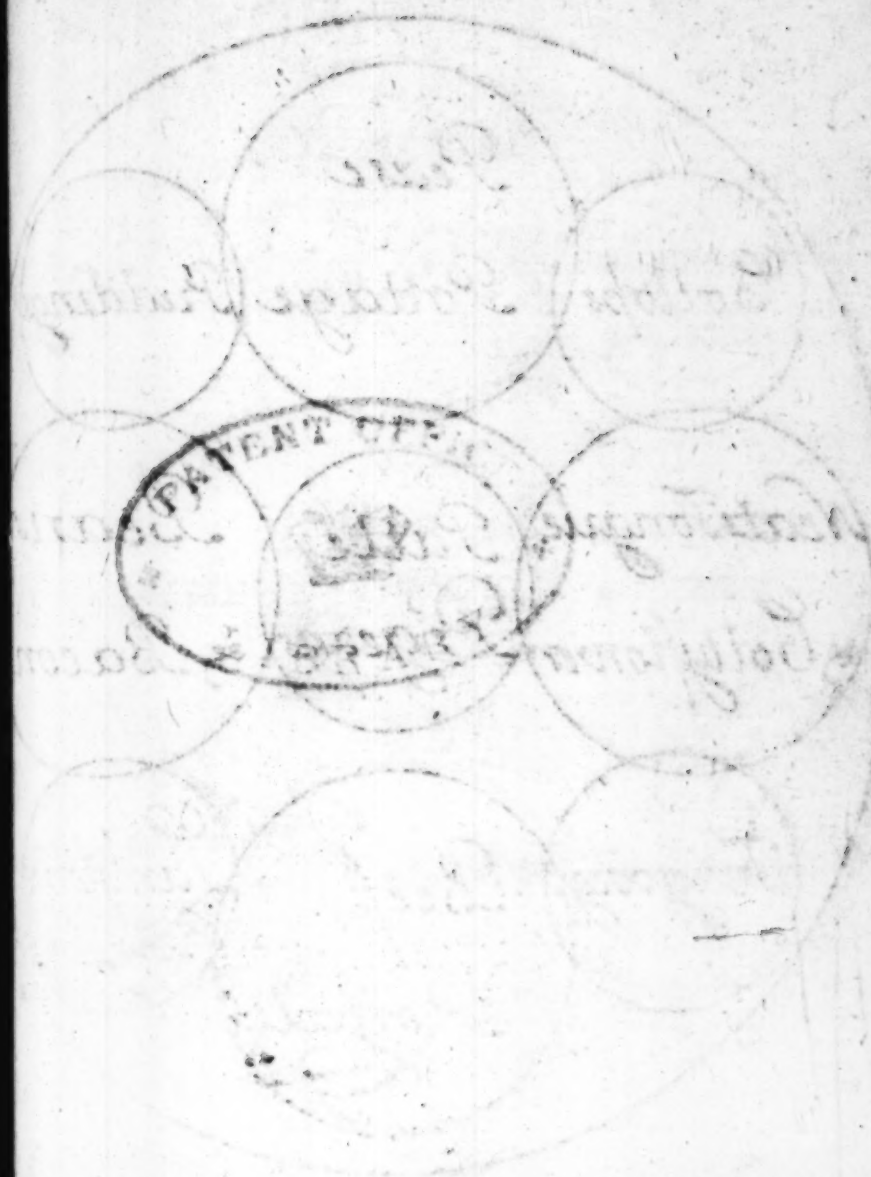
1.

*Mutton stewed.**Lamb's-head boiled.**Veal roast.**Rabbets Frigafeed.**Beef boiled.*

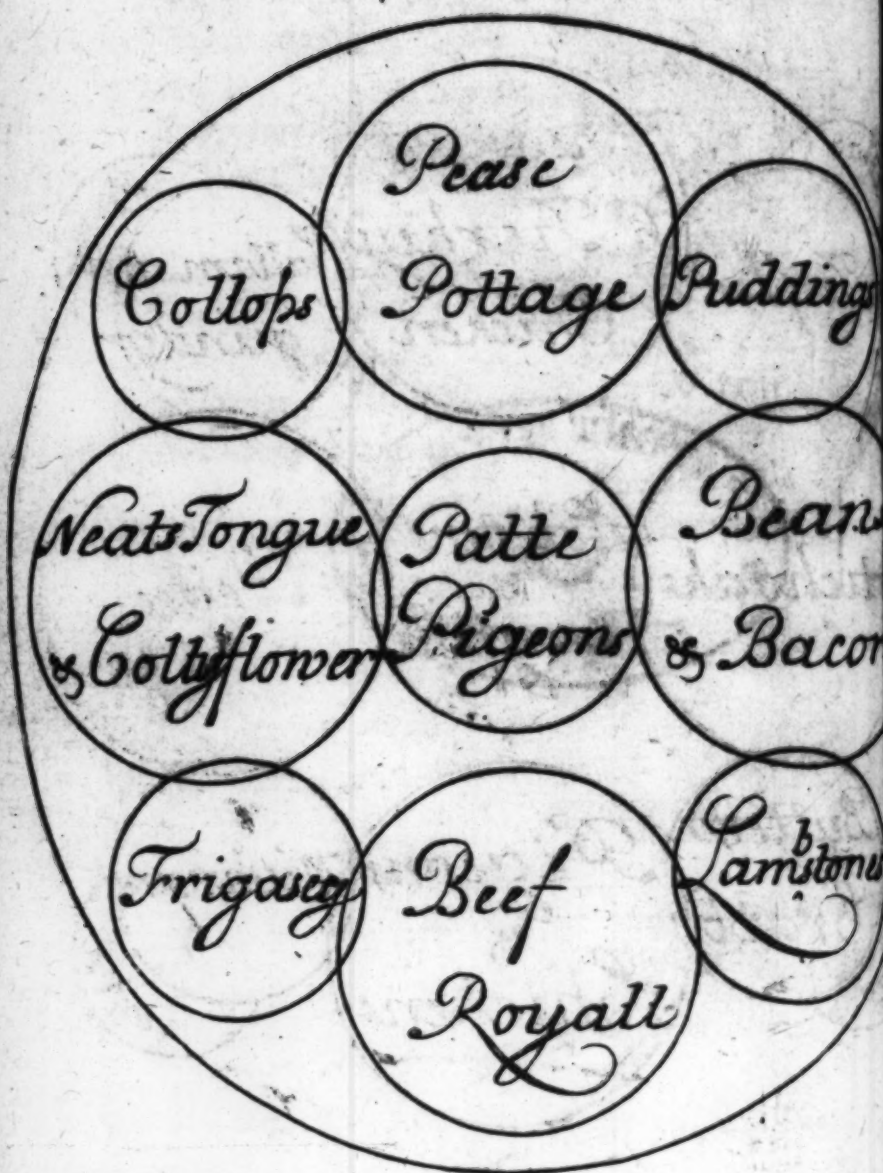
2.

*Chickens roast.**Apple-fritters.**Potted-beef.**Roast Lamb.**Solamongundy.*

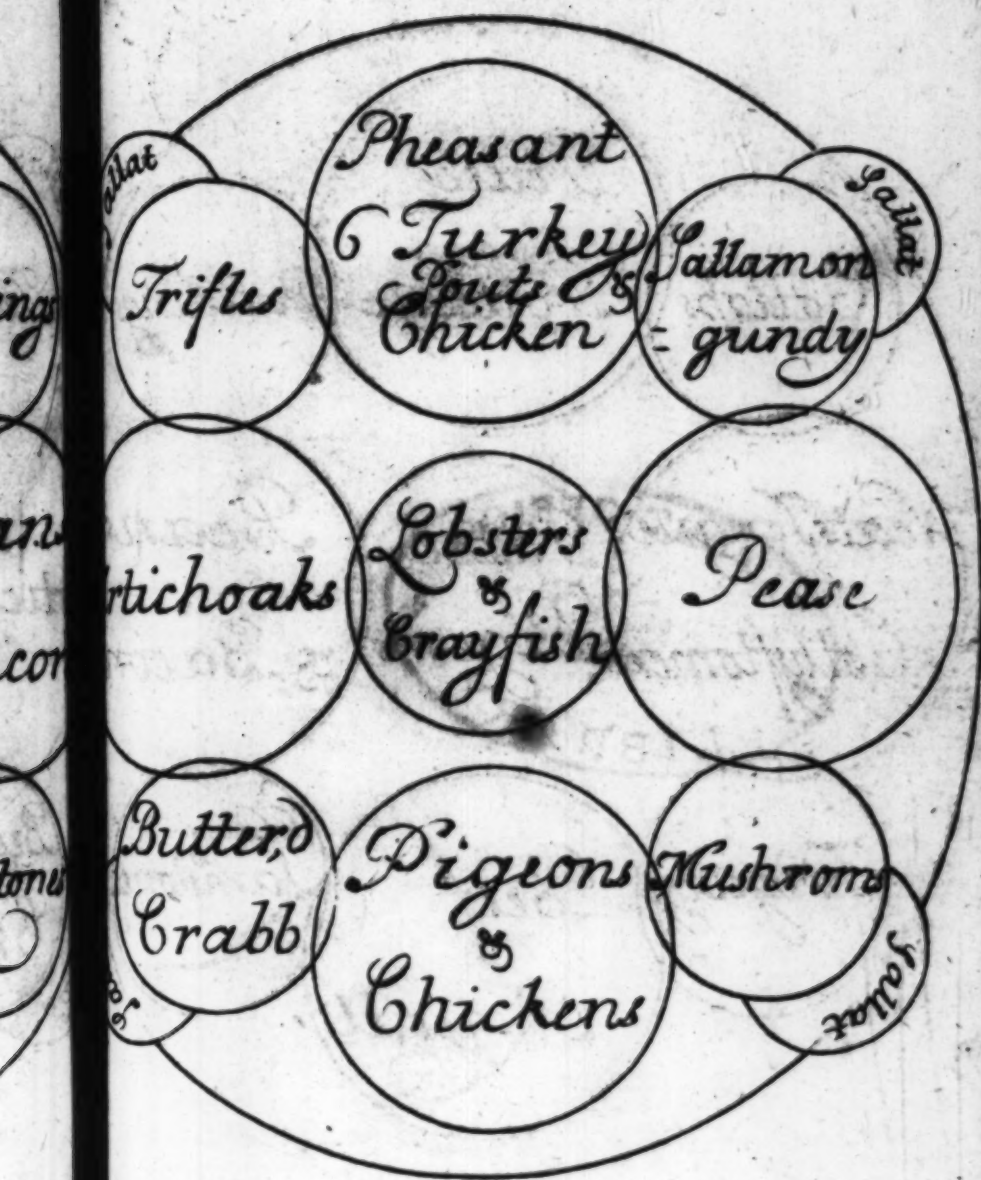
THE COURT



First Course



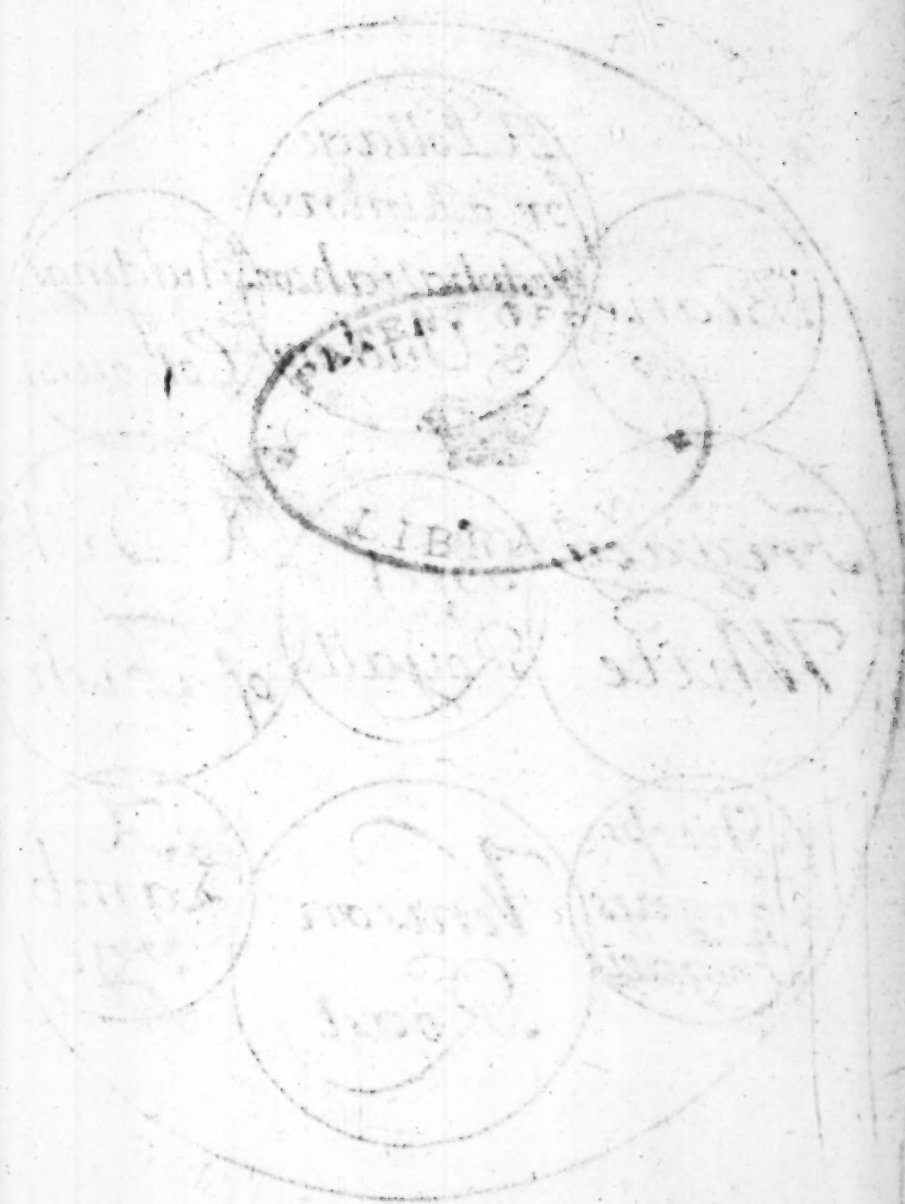
Second Course





1711

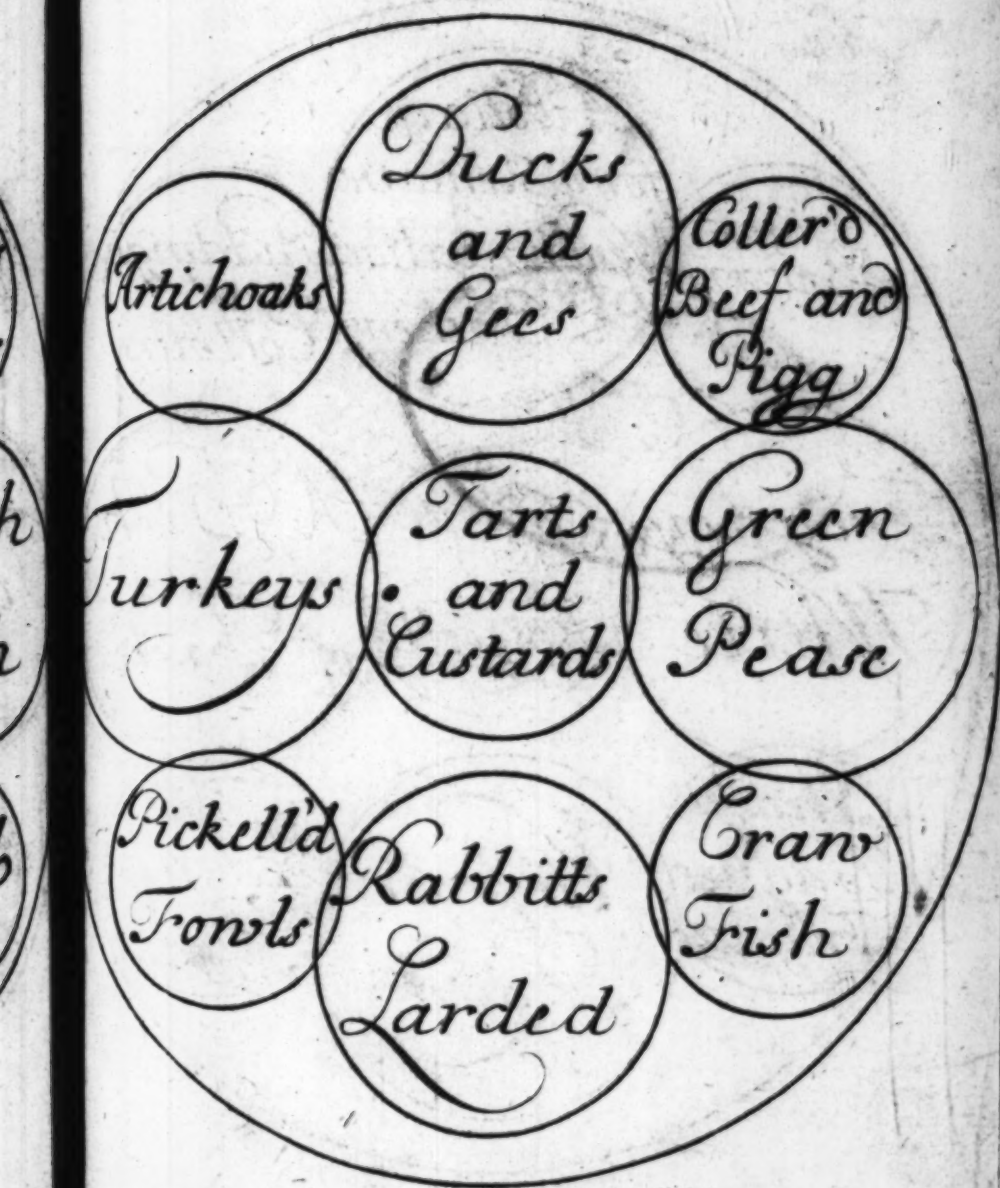
1711



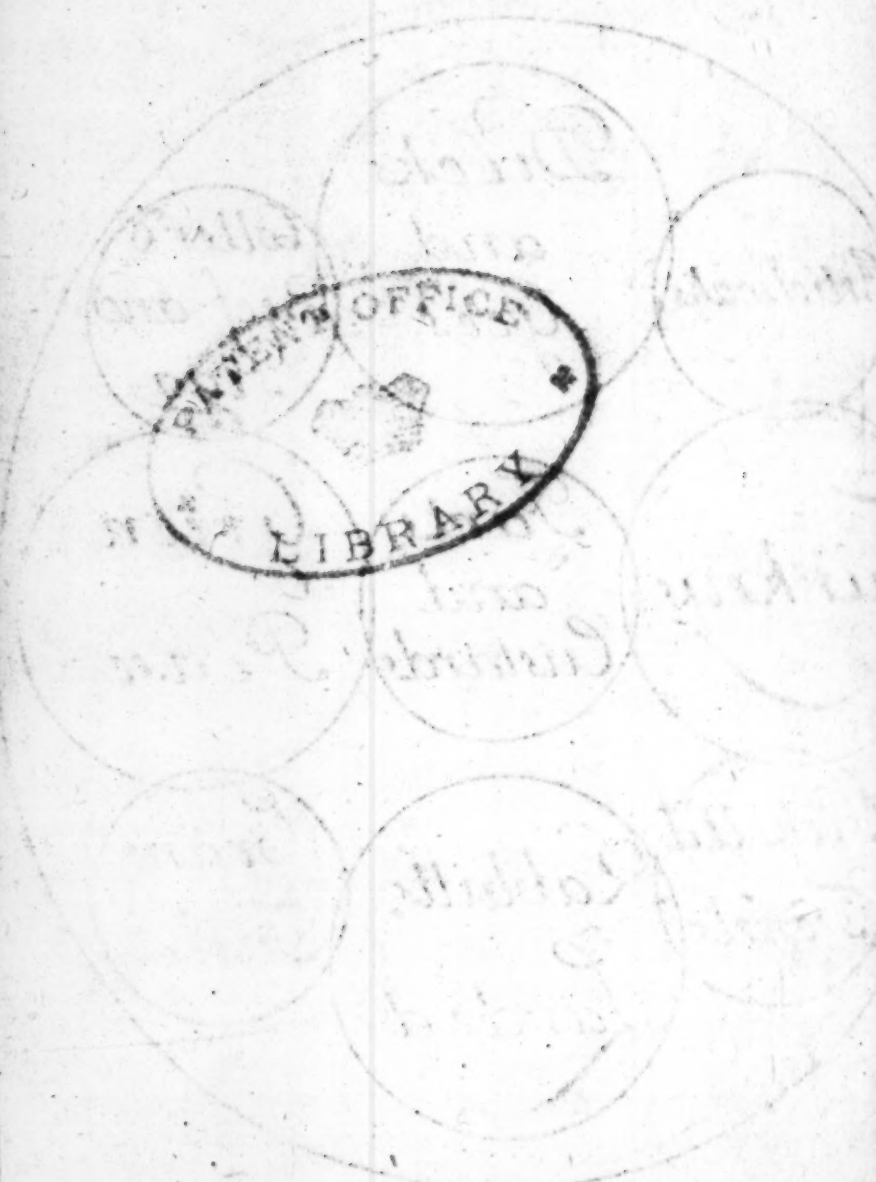
First Course



Second Course

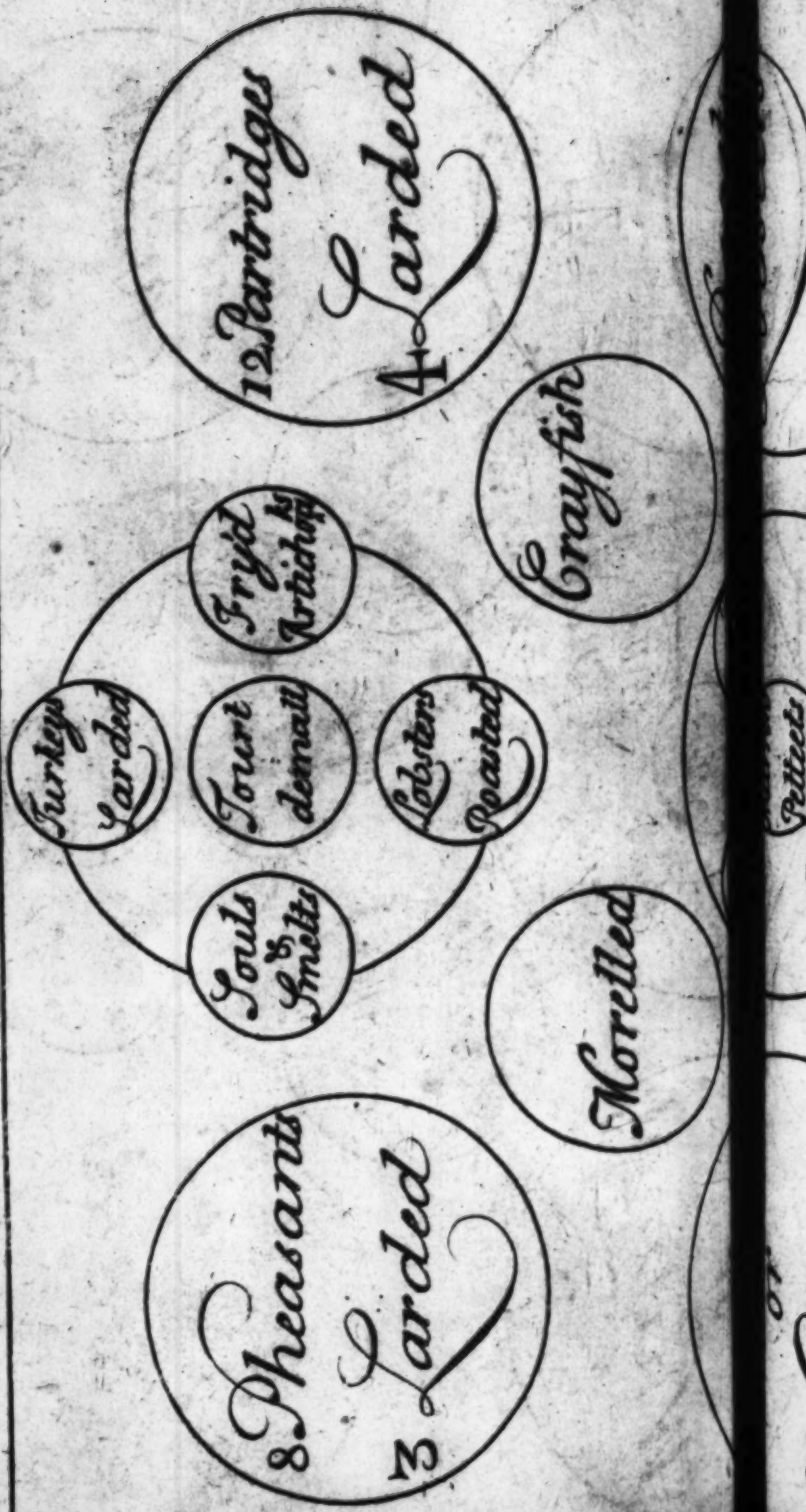


Account of the





Second Course



Whitings

Veal
Toasts

Pellets

Bullett
fillee

4

Depee de
cosone

Tramponons

2 Geese
1 Larded

1 Turkey
8 6 Chicken
3 Larded

Pickled
Oysters

Coller, d
Beef

Neats
Tongues

Coller, d
Pigg

Ox
Cheek





First Course

Pottage Duck
Chine of
Mutton

Beef Royall

Bisk of
Pigeons

Frigasee
Chicken

Purpatom
of
Pigeons

of
Pheasant

of
Chicken

Head
Hashed

Pastie

Collops

Puddings

Marinated
Rabbits

Pottage Bouillie
2 Piggs

Westphaliaham
and
Chicken

Pottage Crayfish
&
Carps
Stems



1. *How to make a good stiff Cake.*

Take a quarter of a Peck of Flour dry'd in an Oven; put into it a little Cloves, Mace, Nutmeg and Salt; then wet it with one pound of Butter, one pint of Cream; melt together; beat it very well with a pint of Barm, ten Eggs, leave out half the Whites, a Glasse of Sack, a little Rose-water; mix it very soft; then lay it by the Fire to rise; then work in three pound of Currans, four ounces of Orange-peel, and Citron candied, three pound of Sugar; bake it in a Hoop, and paper the Hoop, and Butter the Paper before it goes into the Oven; Ice it over with three Whites of Eggs; froth it with a Rosemary-sprig; put in half a pound of Sugar beaten in a Mortar; just set it into the Oven again to harden.

2. *How to make Shrewsbury-cakes.*

Take two pound of Sugar, two pound of Flour, a few Carraway-seeds; take good sweet Butter; beat it with your Hand 'till it becomes like Cream, a very little Barm; mix it like a Paste, and make it into little round Cakes: they will bake in a quarter of an Hour.

3. *How*

3. *How to make a good Seed-cake.*

Take a quarter of a Peck of Flour, a pound of Butter beaten to a Cream, a pound and three quarters of fine Sugar, one Ounce of Carraway-seeds, three Ounces of candied Orange-peel and Citron, ten Eggs, leave out half the Whites, a little Rose-water, a Glass of Sack, a little Cloves, Mace and Nutmeg, a little new Barm, and half a pint of Cream mix it up and lay it by the Fire to rise; then bake it in a Hoop, and Butter your Paper. When it is baked, Ice it over with Whites of Eggs, and Sugar, and set it in again to harden.

4. *How to make very good Cakes.*

Take half a Peck of fine Flour, five pounds of Currans, one pound of Carraway-Custs, half a pound of Marmalade of Orange, a dozen Eggs, leave out half the Whites, a pound of Butter, half a pint of Sack, a little Rose-water, Cloves, Mace and Nutmeg, mould them together with a little new Ale yeast, and as much Cream as will mix them up into Cakes; then Ice them with Sugar and Whites of Eggs, and bake them in a gentle Oven.

5. *How to make Fumbals.*

Take a pound of fine Flour, and as much white Sugar; mix them into a Paste with

beaten Whites of Eggs ; put to the Paste
pound of blanch'd Almonds well beaten;
and half a pound of sweet Butter; add half
pint of Cream, and so mould it all well
together, with a little Rose-water ; shape
them into Forms, and bake them in a gen-
tle Oven.

6. *How to make Macaroons.*

Take one pound of white Sugar, one pound
of blanch'd Almonds, and a little Rose-wa-
ter ; beat them in a Mortar ; put in a little
flour, and put it in a Pewter-dish over a
trifling-dish of Coals ; stir them 'till they
come clear from the Dish ; put in a Grain of
Musk ; then lay them on Buttered Papers,
till they are dry : Ice them over with Loaf-sugar.

7. *How to make Bisket-drops.*

Take one pound of Sugar, four Yolks of
eggs, and two Whites, a little Sack, and beat
them well together one Hour ; and when the
Oven is ready put in a few Seeds, and one
pound of Flour, and beat them well toge-
ther ; then Butter Paper and drop it on ; then
put them in a gentle Oven, and as you set,
ice them with fine Sugar.

8. *How to make Biskets.*

Take one pound of fine Sugar, eight Eggs,
some Sack, a little Rose-water ; beat them
one Hour 'till the Oven is ready ; put in one
pound

pound of Flour, and half an Ounce of Coriander-seeds; beat it well together; Butter your Pans, and put it into the Oven half an Hour; then turn it, and brush it over the Top with a little of the Eggs, and Sugar that you must leave out at first, and set in again a quarter of an Hour.

9. *How to make very good Ginger-bread.*

Take three quarts of Flour, two pound Threacle, half a pound of Sugar, two Ounces of candied Orange-peel, and Limon, or Ounce of Ginger and new Spice together. Mix these all together as stiff as it can be made; bake it in an Oven with white Bread.

10. *How to make French-bread.*

Take one quart of Flour, three Eggs, a little Barm, and a little Butter; mix them with the Flour very light, with a little new Milk warm'd; then lay it by the Fire to rise; then make it into little Loaves; flour it very well, and bake it in a quick Oven.

11. *To make Quiddany of Plumbs, Apples, Quinces, or any other Fruits.*

Take a Quart of the Liquor of preserved Fruit, and add a Pound of the Fruit rind separated from the Stone, Rind or Core; boil it up with a Pound of Sugar, till it will stand upon a Knife-point like a Jelly.

12. *To make a Conserve for Tarts of any Fruit that will keep all the Year.*

Take the Fruit you intend to keep, peel off the Rind, and remove the Stone or Core; then put 'em into a Pot, and bake them with a small quantity of Water and Sugar; being baked, strain them through a strong Cloth; and adding Cinnamon, Sugar and Mace very finely searced; boil them on a gentle Fire 'till they become as thick as a Gelly; and then put them up in Pots or Glasses stopp'd close, and they will have their proper Taste at any time.

13. *How to preserve Medlars.*

Take the Fruit and scald in fair Water, till the Skin may be easily taken off; then stone them at the head, and add to each Pound a Pound of Sugar, and let them boil till the Liquor become ropy, at that time take them off, and set them by for your Use.

14. *To make Sweet-meats of any Apples.*

Make your Jelly of those that are most soft and pleasant; then cutting other Apples round-ways, put them into a Glas or Pot, and let them stand six Days; then boil them with the Addition of a quarter of a Pound of Sugar to a Pound of Liquor, not breaking, but seasoning them farther with the Juice of Limons, Oranges, Cloves, Mace, and perfuming them with a Grain of Musk.

15. *How*

15. *How to preserve Mulberries.*

Strain two quarts of the Juice of Mulberries, and add to it a Pound and half of Sugar; boil them together over a gentle Fire till they become in a manner a Syrup; then put it into three Quarts of Mulberries, not over ripe; and after they have had one boil take them out, and put them together with the Liquor into an Earthen-vessel; stop them close, and keep them for your Use.

16. *How to preserve Goosberries.*

Take them before they be over ripe: cut off their Stalks, and Tops: and if you have leisure, stone them: then laying in a Earthen vessel a Layer of Sugar, lay upon it a Layer of Goosberries, and so do between every Layer till your Vessel is almost full; then add about a pint of Water to six pound of Goosberries; and the Goosberries having before been scalded, set them in this manner over a gentle Fire, and let the Sugar melt; when being boiled up, you must stop them up for your Use.

17. *To preserve Cherries.*

Take your Cherries when they are in the prime, and scattering some Sugar and Rose-water in the bottom of your Preserving-pan put them in by Degrees, still casting in your Sugar, remembering you put an equal weight

either ; and being set on a quick Fire, you add a Pint of White-wine if you would have them plump, and when you find the Soup boiled up sufficiently ; take them off, and put them into your Gally-pots for Use.

18. *To preserve green walnuts.*

Observe to gather them on a dry Day before they have any hard Shell ; boil them in Water, 'till they have lost their bitterness ; then put them in cold Water, and peel off their Rind, and lay them in your preserving-pan, with a Layer of Sugar to the height of the Nuts, and as much Water as will wet it ; so boil them up over a gentle Fire, and again being cooled do it a second time, and put them by for your use ; this way Walnuts, when in their Green Husks, are preserved.

19. *How to preserve Apricocks.*

Observe when they are moderately ripe, to pare and stone them, laying them a Night in your Preserving-pan amongst Sugar, it being laid in Layers : and in the Morning put a full quantity of fair Water or White-wine, and set them on Embers, and by increasing the Fire melt the Sugar : when being a little scalded take them off, and letting them cool set them on again, and boil them up 'till they are tender and well coloured, at that time take them off : and when they

are cool put them up in Glasses or Pot
your Use.

20. *To preserve Green Pippins.*

Observe to gather them on a dry Day
before they are too ripe, chusing the Gre-
enest, pare them, and boil 'em in Water 'till
they are exceeding soft; then take out the
Pulp and mingle the Pulp with the Water
Pippins, and two pound of Sugar, be-
sufficient to boil up a Bottle of Water
when it is boiled to a thickness, put
Pippins you intend to preserve, and let
boil 'till they contract a Greener
than natural; and in this manner you
preserve Plumbs, Peaches, Quinces,
or any thing of that kind, that you have a
mind to have green and pleasant.

21. *How to preserve Barberries.*

Observe you gather the fairest Bunches
on a dry Day, and boil several Bunches in
a little of Claret 'till they are soft; Strain
the Juice, then add six pound of Sugar, and a quart
of Water; boil them up to a Syrup and
put your Barberries scalded into the Liquor
they will keep all the Year round.

22. *How to preserve Pears.*

Observe that you gather them when
they are sound, not over-ripe, and lay at the bottom
of an Earthen-pan a Laying of Vine-

another Laying of Pears upon them, so do 'till the Pot is full; then to a third of Pears, add half a Pound of Sugar, as much fair Water as will dissolve it over a gentle Fire, where suffering them to 'till they are somewhat soft; then set by for Use.

23. *To preserve black Cherries.*

Pluck off the Stalks of about a Pound, wash them in Sugar and fair Water, 'till they come thick like a Pulp; then put in your Cherries with Stalks, remembring you add half a Pound of Sugar to every Pound of Cherries; when finding the Sugar to be thick up to that thickness, that it will rope, take them off and set them by, using them as you see convenient.

24. *To preserve Eringo Roots.*

Take of the Roots that are fair, two Pound, wash and cleanse them; then boil them over a gentle Fire very tender; after that, peel off the outmost Rind, but beware of breaking them; after they have lain a while in fair Water, put them into your Sugar boil'd to a Syrup; allowing to each Pound of Sugar three quarters of a Pound of Roots; which boiling a short time over a gentle Fire, you may set by to cool, and then put by for Use.

25. *To conserve or keep any sort of Flowers as Roses, Violets, Cowslips, Gilly-flowers and such.*

Take your Flowers well blown, and clean pick'd; bruise them very small in a Mortar with three times the weight of Sugar; and which take them out and put them into a Glass-kin; and having thoroughly heated the Glass over the Fire, put the Conserves up in Glass-pots for Use.

26. *To conserve Straw-berries.*

Strain them being first boiled in fair Water, and boil the Pulp in White-wine Sugar, as much as is convenient to make it stiff; and thus you may conserve any sort of Fruit; the difference not being great between this, and making Fruit-paste; which I shall speak hereafter.

27. *How to candy Ginger.*

Take the fairest Pieces, pare off the Rinds and lay them in Water twenty four Hours; and having boiled Double-refined Sugar to the height of Sugar again; when it begins to be cold put in your Ginger, and stir it till it is hard to the Pan; Then taking it out piece by piece, lying it by the Fire; afterwards put it into a warm Pan, and cover it up close, and the Candy will be firm.

28. *To candy Cherries.*

Take them before they are full ripe, stone
em; and having boiled your fine Sugar to
height, pour it on them gently, moving
em; and so let them stand 'till almost
cold, and then take 'em out and dry 'em by
the Fire.

29. *To candy Elicampane-roots.*

Take them from the Syrup in which they
have been preserved and dry them with a
cloth; and for every Pound of Roots, take
Pound and three quarters of Sugar; boil
to a height, and dip your Roots into it,
when hot, and they will take it well.

30. *To candy Barberries.*

You must take them out of the preserve,
and wash off the Syrup in warm Water;
then sift fine Sugar on them, and put them
in an Oven, or over a Stove to dry them,
stirring or moving them the mean while,
and casting more Sugar upon 'em, till they
are dry.

31. *To candy Grapes.*

You must take them after they are preserved,
and use them as the former.

32. *To candy Eringo-Roots.*

Take the Roots pared and boiled to a con-
venient softness, and to each Pound add two
Pound of fine Sugar; clarify it with Whites
of Eggs, that it may be transparent; and

118 . *England's Newest Way*

being boiled to a height dip in your Rood
two or three at once ; and afterwards dry
an Oven, or Stove, for your use : And
this fashion you may candy any thing,
Fruit or Roots, to which candying is pro-
per ; and as for Flowers which that way is
pleasant, and ornamental, you candy them
after the following manner with their Stalks
and Leaves. Take your various sorts of Flow-
ers, cut the Stalks if they are very long
somewhat shorter ; and having added about
eight spoonfuls of Rose-water to a Pound
white Sugar, boil it to a Clearness ; and
it begins to grow stiff and cool, dip your
Flowers into it ; and take them out presen-
tly, lay them one by one in a Sieve, and hold
it over a Stove, and they will dry and
harden.

33. *To dry Plumbs, Pears, Apples, Grapes,
or the like.*

You must first preserve them ; then wash
or wipe them ; after which set them upon
Tin-plates in a Stove, or for want of it a
Oven, not too hot, and turn them as you see
occasion ; observing ever to let them have
their Stalks on.

34. *To make each sort of Comfits, vulgarly
called covering Seeds with Sugar.*

You must provide a Pan of Brass or Tin
to a good Depth, made with Ears to hang
over a Chafing-dish of Coals with a Ladle
and

slice of the same Metal; then cleanse
your Seeds from Dross, and take the finest
Sugar well beaten; put to each quarter of
a Pound of Seeds two Pound of Sugar, the
Seeds being first dried, and your Sugar melt-
ed in this order; put into the Pan three
Pound of Sugar, adding a Pint of Spring-
water, stirring it 'till it be moistened, suffer-
ing it to boil, and so from your Ladle let it
drop upon the Seeds, and keep the Basen
wherein they are continually moving, and
between every Coat rub and dry them as
well as may be; and when they have taken
the Sugar, and by Motion are rolled in-
order; dry them in an Oven, or before
the Fire, and they will be hard and white.

35. *To make artificial Oranges and Limons.*

Take Moulds of Alabaſter made in three
pieces; bind two of them together, and let
them lie in the Water an Hour or two, boil-
ing to an height, in the mean time as much
Sugar as will fill them; the which being pour-
ed into the Mould, and the Lid put quickly
on it, by suddenly turning, it will be hollow;
and so in this Case to the Colour of the Fruit
you cast, you must Colour your Sugar in
boiling it.

36. *To make Marmalade of Oranges.*

Pare your Oranges as thin as may be, and
let them boil 'till they are soft in two or
three Waters; then take double the number

of good Pippins; divide them and take out the Core; boil them to a Pap without losing their Colour; strain the Pulp, and put a Pound of Sugar to every Pint; then take out the Pulp of the Oranges, and cut the Pee and boil it till it is very soft; bruise it with the Juice of three Limons, and boil it up to a thickness with your Apple-pap, and half Pint of Rose-water.

37. *To make Marmalade of Grapes.*

Take the ripest Grapes gathered in a dry Day; spread them upon a Table where the Air and the Sun may come at them; after which take from 'em the Stalks and Seeds, boiling the Husk, and Pulp, or Juice in a Pan, with often skimming, whilst it is reduced to a third Part; and then let the heat be gentle, and when you find it thickned, strain through a Sieve, and boiling it once more add a small quantity of fine Sugar, or the Powder of white Sugar-candy, and so put up into Pots, covered with Paper for Use.

38. *To make Paste of Cherries.*

Boil the Cherries till they come to be very soft, and strain the Pulp through a fine Sieve, and add a Pound of Sugar to a Pint, stiffen it with Apple-pap, and boil it up to a height; then spread it upon Plates and dry it.

39. *To make Honey of Mulberries.*

Take the Juice of Black Mulberries, and add to a Pound and half of their Juice two Pound of clarified Honey, and boil them up, with often skimming, 'till one Part be consumed.

40. *To make Jelly of Quinces, Currans, or Goosberries.*

Take the Fruit and press out the Juice, Clarifie it, and add to each Quart a Pound of Sugar clarified, and boiled up to Candy-weight; then boil them, add a Pint of White-wine, wherein an Ounce of Cherry-tree or Gum-tree-Gum has been dissolved, and it will make it perfect Jelly.

41. *To make Limon-cakes.*

Take fine Sugar half a Pound to two ounces of the Juice of Limon, and the like quantity of Rose-water; boil them up 'till they become like a Sugar; then grate into them the Rind of hard Limons; and having well incorporated them, put them up for use in Glasses or Pots being cold, and cover them with Paper.

42. *To make red Quince-cakes.*

Take the Syrup of Quinces and Barberies of each a Quart; cut into it about twelve ounces free from Rind and Cores; boil them 'till they are very soft; then strain the Pulp and Liquor part, and boil it up with six Pound of

of Sugar, 'till it be candy-proof; then take it out and lay it upon Plates, as thin as you think convenient, to cool.

43. *Clear or transparent Quince-cakes are made thus.*

Take a Pint of the Syrup of Quinces, and a Quart of that of Barberries; boil and clarify them over a gentle Fire, keeping them free from skum; then add a Pound and half of Sugar to the Juice, candying as much more; and putting it in hot, and so keeping it stirring 'till it be near cold, at that time spread, and cut it into Cakes as the former.

44. *To make Marmalade the Italian Fashion.*

Take about thirty Quinces, pare them, take out their Cores, and put to them a Quart of Water, and two Pound of Sugar; boil them 'till they are soft; then strain the Juice and the Pulp, and boil them up with four Pound of Sugar 'till they are become sufficient thick.

45. *To make White Quince-cakes.*

Clarify your Sugar with Whites of Eggs, putting to two Pound, a quarter of a Pint of Water; which being boiled up add dry Sugar, and heighten it to a Candy; then Quinces being pared, cored and scalded, beat to Pulp, and put them into the boiling Sugar, not suffering them to boil long before.

take them off, and lay them on Plates dry.

46. *How to make a Leach of Almonds.*

Take half a pound of Almonds blanched, put them in a Mortar, and add a Pint of Milk, and strain them; add two Spoon-fuls of Rose-water, and a Grain of Musk, with half an Ounce of the whitest Ising-glass, and strain them a second time for your use.

47. *To make one sort of Macarooms.*

Blanch a convenient Quantity of Almonds, putting them into hot Water; beat them in a Mortar, strewing on them fine Sugar as you beat them; and when they are well mixed, add the Whites of Eggs and Rose-water; and when they are of a convenient thickness, drop them off Wafers laid on Plates, and bake them in a gentle Oven.

48. *To make an Almond Syllabub.*

Take new Milk a Gallon, the Flour of sweet Almonds half a Pound, a little Rose-water, two Ounces of Lime-juice; half a Pint of the Juice of Strawberries, and a Quart of Canary-wine, with two Pound of Sugar; beat them, and stir them together till they froth, and become of a pleasing Colour.

49. *How*

49. *How to dish up a Dish of Fruits with preserved Flowers.*

Take a large Dish, cover it with another of the same bigness, and place the uppermost over with Paste of Almonds, inlaid with red, white, blew, green Marmalade in the Figure of Flowers and Banks; then take the Branches of candied Flowers, and fix them right in order, and upon little Bushes erected, and covered with Paste; Fix your preserved and candied Cherries, Plumbs, Pear Apples, Gooseberries, Currans and the like each in their proper Place; and for Leaves you may use coloured Paste or Wax, Parchment or Horn; and this especially in Winter will be very proper.

50. *A Perfume to perfume any Sorts of Confections.*

Take Musk, the like quantity of Oil of Nutmeg; infuse in them Rose-water, and with it sprinkle your Banqueting-preparatives, and the Scent will be as pleasing as the Taste.

51. *To make Curd-cakes.*

Take a Pint of Curds, four Eggs, leave two of the Whites out; add Sugar, and grated Nutmeg, with a little Flour: Mix them together, and drop them like Fritters in a Frying-pan, in which Butter is hot.

52. To make Orange-Butter.

Take new Cream, two Gallons; beat it up to a Thickness; then add half a Pint of Orange-flower-water, and as much Red-wine; and so being become the Thickness of Butter, retains both the Colour and Scent of Orange.

53. How to make an Excellent Junket.

Take new Milk warm; then add Runnet, and let it cool; then strow on it Cinnamon and Sugar, over that cast Cream, and strow Sugar upon the Cream with Rose-water.

54. To make a whipp'd Syllabub.

Take a Pint of Cream, six spoonful of sack, the Whites of two Eggs, three Ounces of fine Sugar, and with a Birch-twigg beat till it froth well; skim it and put it into your Syllabub-glassess.

55. To make Curran-Cream.

Bruise old Currans in boiled Cream; strain them thorough a Sieve; add Sugar and Cinnamon, and so serve it up; and so you may do by Rasberries or Strawberries.

56. To make Goosberry-Cream.

Let your Goosberries be boiled; or for want of Green ones, your preserv'd ones will do: And when your Cream is boiled up, put them in, adding Cinnamon, Mace and Nutmeg; then boil them in the Cream, and strain all thorough a Cloth, and serve it up with Sugar and Rose-water.

57. To

57. *To make Sage-Cream.*

Take a Quart of Cream, boil it well; then add a Quarter of a Pint of Red-sage-juice half as much Rose-water, and as much Sugar half a pound of Sugar, and it will be an excellent Dish; and thus you may use it with any sweet Herbs, which are pleasant and healthful.

58. *To make Syrup of Barberries.*

Take your Barberries picked from the Stalks; boil them to a Pulp; then strain and rarifie the Juice; then boil it up, being one Pound, with six Pound of fine Sugar into Syrup; and if you find that it will not thicken it sufficiently, you may add more Sugar.

59. *Marmalade of Prunes, Raisins, Currants how to make it of an Amber-colour.*

Take your Fruit and keep them in a proportionable Quantity of Water, 'till by boiling over a gentle Fire, they become soft and pulpy; then stone the Prunes or Raisins, and put them into as much Canary as will wet them: After that press out the Pulp, and boil it up with some Slices of Quinces; then strain it again, and put to each Pound half a Pound of Sugar, and half a Pound of brown Sugar-candy in Powder, and so put in the Pulp well mixed and sprinkle Rose-water to a Gally-pot glazed; dry it a little in an Oven or Stove, and keep it for your Use.

60. *How to make an extraordinary good Sack-posset.*

Take fifteen Eggs, Whites and Yolks; beat them very well, and strain them; then take three quarters of a pound of Six-penny Sugar, and a Pint of Sack; put all together in a Bason, and set it over a Charcoal-fire, and keep it stirring 'till it be scalding-hot, set a quart of Milk over the Fire with some pieces of Nutmeg, and let it boil: When your Eggs are scalding-hot pour in your Milk, hold your Skillet very high, and pour it in, stirring it all the while; then take it off the Charcoal, and cover the Bason with a Dish very close, and set it by the Fire-side for half an Hour.

61. *An Excellent Receipt for making Elder Wine.*

Take five Gallons of Water, and twenty Pounds of Malago-Raisins; pick them from the Stalks, rub them clean, and shred them small: Boil the Water an Hour, and then pour it upon the Raisins, and let it stand ten Days in a Tub, stirring it now and then; then strain it through a coarse Sieve. To five Gallons of that Liquor, put four Pints of Elder-juice, the Berries being first put into a Pot, and set in a Kettle of boiling Water. The Liquor being strained, and the Juice being cold put it together, and turn it into a Vessel, and let it work; then bung it

it up close, and let it stand 'till 'tis fine, and then bottle it off.

62. *How to make very good Vinegar.*

Take Spring-water what quantity you please, put it into a Vessel or Stone-bottle and to every Gallon put two Pounds Malago-Raisins, lay a Tile over the Bung and set the Vessel in the Sun 'till it be for use. If you put your Water and Raisins into a Stone-bottle; you may set it in the Chimney-corner, near the Fire, for a convenient time, and it will do as well as if in the Sun.

63. *How to make an Excellent Mouth-water*

Take Honey-suckle-leaves, Columbine-leaves, Strawberry-leaves, Violet-leaves, Bramble-leaves, Plantain-leaves unset, Hyssop and Cinquefoil leaves, one handful of each boil the same in three Pints of Spring-water 'till it comes to a quart: Then put in a piece of Roach-alum and Honey as much as you think fit; you must take some of the boiled Water, and dissolve the Alum and Honey in it, and then mix all together: This will cure a Canker, or any such Sore-mouth.

Addition

ADDITIONS.

A Bisque of Fish.

Take what Fresh-fish you please and clean it very well; then steep it in White-wine and Vinegar, whole Spice, some whole Onions, sweet Herbs, ty'd up, one Limon, a handful of Salt; cover the Fish all with Ingredients; let it steep an hour, then have ready boiling a thing of fair Water, then put in your Fish with the Ingredients on the fire, and when it is about half enough, put in the boiling Water to it, and this way will make the Fish much firmer than the old way; then fry some of the Fish in hot Liquor; then a rich Sauce made with Oysters, Shrimps, Mushrooms, two Anchovies, Capers, a bundle of sweet Herbs, two whole Onions, one stuck with Cloves, a Turnep-radish scrap'd, Nutmeg, the Juice of Limon, the Yolks of two Eggs; mix all these together with two Pound of Butter, and draw it up very thick, then Dish your
 K Fish

Fish on Sippets, and run over your Sauce
Garnish your fry'd Fish with Parsly, Hor-
radish, and cut Limon, and serve it
hot: Thus you may do all fresh Fish.

Oysters Grill'd in Shells.

Sit and Beard them, season them light
with Pepper, Salt, and minc'd Parsly; But
the Scollop-shells very well; then when y
Fish or Oysters are neatly laid in, put
your Oysters Liquor and Grated Bread to
ver them, boil them half an hour, and bro
them with a broad red hot Iron, or Fire-sho
you may Garnish any Dish of Fish w
these, or serve them singly. Shrimps
Grill'd the same way; and they are very g
upon my word.

To make a Quaking Pudding.

Take a Quart of Cream, and twelve E
but force the Whites of them, beat them
a spoonful of Flour and Grated Brea
thick as for Rice-Custards; season it w
Rosewater, Nutmeg and Sugar; you m
Butter the Cloth very thick, or else it
run out; the Pot must boil before you
it in, a Pudding of a Quart must boil
hours, but if it be but a Pint it must
one hour.

Take
put to

To pickle Mushrooms white.

Gather your Mushrooms when little Buds in the Morning; wash them, and rub them clean with a piece of Flannel in clean Water, and as you rub them put them in more clean Water; then boil them in fair Water, with a little Salt for half an hour; and then strain them through a Colander clean from the Water, and let them stand till they are cold; and for your Pickle, take Vinegar, Salt, whole white Pepper, some Blades of Mace, and about two Nutmegs, and boil 'em for half an hour, and when it is cold, then put your Mushrooms into the Pickle, and keep them close.

To Pickle Cucumbers for present Eating.

Wash your Cucumbers clean, and dry them on a Cloth; then take some Water and Vinegar, Salt, Fennel-tops, and Dill-tops, with a little Mace, make it Salt enough, and sharp enough to the Taste; boil it a while, then take it off, and let it stand 'till it 'tis cold; then put in your Cucumbers, clap a Board upon them to keep them down, and tie them up close; they will be fit to eat in a Weeks time.

To make a Beef-Tansey.

Take seven Eggs, putting out two Whites; put to them a full Pint of Cream, a little

K . 2

Nut-

Nutmeg, and a few sweet Herbs, as Time sweet Marjoram, Parsly, Strawberry-leaves shred them very small, then take boild Be minc'd very small, a full Plate of White Bread Grated, mix them all together, and use them as you do other Tanfies, not to be Brown.

To make an Orange-Pudding.

Take the Peel of a large China-Orange mince it exceeding small, and Pound it in a Mortar; then take the Yolks of sixteen Eggs well beat with a little Rose-water, and add to it a little more than half a Pound of Sugar, and as much Butter being melted, and season it with a little Nutmeg, and put it in a Dish being covered with Puff-paste, and lay Puff-paste over it, and garnish it in what form you please.

To Collar a Breast of Veal.

Take a large fat Breast of Veal, wash and bone it, season it with a little of all sorts of Spice, a little Salt, a little Limon-peel minced small; take two or three Sprigs of Thyme with as much of sweet Marjoram stripped and sliced very small, and strow it thin all over the Veal; be sure to put both the Sweet breads in, and rowl it hard, and tye it with coarse Tape; so Bake it.

To Pickle Barberries.

Take your Barberries after they are pick-
and take your shatter'd Barberries and
d them in Water and Salt almost strong
ough to bear an Egg; let it boil half an
ur, and when it's cold put in your other
berries, and stop them close,

To Pickle Ashen-Keys.

Take them when they are very tender,
Parboil them in a little fair Water, then
e half a Pint of White-wine, and a quar-
of a Pint of Vinegar, the Juice of a Li-
n, and a little Bay-salt, and when it is
ld and cold put your Ashen-Keys into
ur Pickle; keep them from the Air.

Sause for Wild Ducks.

Take a little handful of Sage, one large
ion shred very small, season it with a
le Salt, and rowl them up with Butter
o Balls, then put them in the Ducks, and
ast them; then take half a Pint of Claret,
at dissolve two Anchovies; then take half
much Butter as Wine, then thicken them
th the Yolks of two Eggs, then put your
cks in your Dish, and pour your Sause
rough them, and pull out your Balls; so
ve them up.

To Soufe a Pike.

Boil your Pike with as much Water will cover it, together with a handful of Bay leaves, and as much Cloves and Mace as you think fit; boil it till it is so tender that you may run a Straw through it, take it up and put into the Broth White-wine and Vinegar and an Anchovy; when your Pike is cold put in the Soufe; it will Jelly to keep it long.

To make a good Cake.

Take half a Peck of Flour, two Pounds Butter, break your Butter very small in your Flour, take four Nutmegs, half an Ounce of Cinnamon, six Eggs, leave out four the Whites, half a Pound of Sugar, half a Pint of Sack, and a Pint of Ale-yeast, mix all these together with a little Salt, put this through a Strainer, with as much boiling hot Milk as will make your Paste white and light; let it lie after you have made it a quarter of an hour before the fire, then take five Pound of Currans well dried, work them into your Paste, then rowl out a piece of Paste for the bottom, then pour on your Cake, for the Paste must be so fast that you cannot mould it, so that you must put it in the Oven as soon as it is made; then take Candy, take your Whites of Eggs that you had out of your Cake, and two or three Spoonfuls of Rose-water, and a pretty quantity of

sifted Sugar, beat it in a Stone-mortar half an hour, so that you may take a Feather and Ice it over as thick as you can; set it in the Oven again to harden a little, and so ke it out.

To make a Carraway-Cake fine.

Take three Pound of Flour well dried, put in it a Nutmeg Grated, ten Blades of large Mace, finely beaten, also ten Cloves beaten, and a little Salt, then rub in a Pound of Butter, and put in a Pint of Ale-yeast, a Pint of Cream warmed, four Eggs, but two Whites, beat them with two Spoonfuls of sack, and as much Rose-water, mingle it together, and handle it as little as may be, and set it before the fire to rise for half an hour, then break it and mingle in it a Pound of smooth Carraway-Comfits; put it in a Hoop, and let it stand three quarters of an hour in the Oven.

To make Winter-Cheese-cakes with Puff-paste.

For the Crust, to a Pound of Flour take three quarters of a Pound of Butter; wet the Flour stiff with Milk and two Eggs, then rowl in the Butter; and to make the Curd, put five Eggs to a Pint of Cream, and Grate a little Bisket into it.

To make a Bran-Pudding.

Take a quarter of a Pound of fresh Bran, half a Pound of Meal as it comes from the

Mill, three quarters of a Pound of Currants
six Eggs, a Pound of Beef-suet shred very
fine, Nutmeg it to your Taste; and if you
please put in a quarter of a Pound of Sugar
and as much Milk as will make it prett
stiff; Boil it in a Bag, or Cloth.

To make a Tansey without Frying.

Take the Juice of young Spinage half
Pint, or a little more, put thereto a Pint of
thick sweet Cream, and a little Grated Bread
fifteen Eggs, whereof put in but six of the
Whites, sweeten it to your Taste, and stir
it in a Skillet; Butter your Skillet a little
put it over a gentle fire, until it be some
what thicker than Butter'd Eggs; then lay
upon a warm Plate, and set it upon a few
Coals, and with a Spoon make it of what
thickness you please; then let it stand and
harden a while, then turn it upon another
Plate, and let it stand a while on that side
if you have no Limon, then put a little
Verjuice, and Butter and Sugar upon it, and
serve it up.

To make Sause for Turkeys or Capons.

Take half a Pint of White-wine, and a little
of Gravy, and Oyster-liquor, and a little
Grated Nutmeg, and put to it three or four
large Onions boil'd tender and mashed small
with a little small Pepper, and two or three
Anchovies, minced small, boil it a quarter

of an Hour, with a little Grated White-bread, and put to it a piece of Butter, and put it to the Fowls being Roasted.

To make Sauce for Wild-Fowl.

Take half a Pint of Claret, a little Oyster-liquor, a little Gravy, and three or four Shallots; let it boil a quarter of an Hour, with a little Grated Bread, and put to it two Anchovies minced, and a little Butter, and shake it well together, and put it to your Fowl, being Roasted, and serve them up.

To make Sauce for Venison, or a Hare.

Take half a Pint of Claret, and a little Oyster-liquor, and put to it some good Gravy, and a large Onion stuck with Cloves, and some whole Cinnamon and Nutmeg cut in slices; then let it boil 'till the Onion is boild tender; then take out the Onion and whole Spice, and put to it three Anchovies, and a piece of Butter, shake it well together, and send it to the Table.

To make Sauce for Green-Geese or Young Ducks.

Take almost half a Pint of the Juice of Correl, and a little White-wine, a little Grated Nutmeg, and a little Grated Bread, let it boil a quarter of an Hour, and put to it as much Sugar as will sweeten it; if you please you may put in a few scalded Gooseberries

berries or Grapes, and a piece of Butter, shake it up thick, and put it to the Geese, being Roasted; this Sauce is proper for Chickens.

To make Limon Cream.

Take four fair Limons, pare them very thin, and shred them very small, put it in to a Silver Cup, squeeze in all the Juice of the Limons to the Peel, cover it and let it stand two Hours, stirring it sometimes, then put to it three quarters of a Pint of Water, 7 spoonfuls of Rose-water, or Orange flower-water, add a little more than half a Pound of fine Loaf-Sugar, seven Whites of Eggs, and three Yolks very well beaten, strain it all in a Canvas-strainer, and boil it till it be thick, stirring of it while it is boiling. Orange-Cream is made after this way, only leaving out half the Peel, and putting in a Yolk or two more.

To make a fresh Cheese.

Take new Milk, put some Runnet to it, let it stand 'till it comes like a Cheese, then break it, and Whey it, and force the Curd through a Canvas-strainer; then season it with Rose-water and Sugar; you may add in the Yolks of an Egg if you please: and if you let it alone it will be as well; temper it together, and so put it into a little Colander to drain, then put it out and put some Cream upon it: so send it to Table.

*To make a Dish of Wild-curds like
Almond-Butter.*

Take of the best Wild-curds, and force
them through a Canvass-strainer, and season
with Rose-water and Sugar, and lay it
out in a Dish in what form you please, and
serve it in; but few can discern it from
Almond-Butter.

To make a very good Sack-Poffet.

Take a Pint of the best Sack, fourteen
eggs, leave out six of the Whites, and be
sure you take out all the Treads; put in one
Nutmeg and some Cinnamon; mix your
Sack and Spice very well, and be sure you
put in Sugar enough at the first; set it on a
Chaffing-dish of Coals, and beat your Eggs
very well, put them into your Sack, and keep
them stirring pretty fast that it Curdles not
till it be boiling hot; then take three Pints
of Milk boiling off the fire, pour it into
your Bason as hot and softly as you can,
and keep it very well stirring 'till the Milk
be all in, then take out your Spoon, take it
off the Coals quickly, and cover it one quar-
ter of an Hour; and so serve it Covered.

*To make a Lamb-Pye fit for your Ladi-
ship's Table.*

Cut your Lamb in thin slices, and season
it with Cloves, Mace, Nutmeg, Sugar and
Salt,

Salt, with a little small Pepper, and lay in your Coffin; and lay on it and between it, a few Raisins of the Sun stoned, and a few Currans, and a few Scirrets boil'd and Blanch'd; and the Marrow of two or three Bones; Candied Limon, Dates, and dried Cittern, Preserved Barberries, and Candied Lettice, and sliced Limon, large Mace and Butter; and close your Pye; and when it is baked, let your Caudle be White-wine, Vinegar, juice and Sugar, beaten up with the Yell of three or four Eggs, and set it on the fire and keep it stirring till it begins to be thick, then put it in and shake it together; scrape with Sugar, and send it up.

To make a Lamb-Pye another Way.

Cut your Lamb in thin Slices, and season it with Pepper and Salt, and Nutmeg, and lay it in your Coffin, and lay on it large Mace and Butter, and close your Pye; in the same way you may make a Veal-Pye.

Carps Stewed Royal.

After the Carps are kill'd, and the Garbage drawn out of their Bellies and wash'd, then steep them in Claret-wine with whole Spice and whole Onions, Horse-radish, and Lemon shred, a little Salt and Vinegar; then stew them gently half an Hour, or three quarters; then thicken the Butter with Flour in a Sauce-Pan; add some of the Fillets

Carps-liquor, two Anchovies, Oysters and
shrimps; then pour it over your Fish; let
thicken with the Claret, put in some Sip-
s; Garnish with the Milt, Horse-radish,
cut Limon, or what else you find
per.

How to order Syder the best way.

First scald your Vessels with Water-syder,
the of the parings of the same Fruit; then
a Hoghead, after it is thus scalded and
dry; take a Quart of the best old Ma-
a-Sack, and put into it; stop it close,
rowl your Hoghead up and down eve-
way to season it; then Tun your Syder,
ring a Tap in it before you Tun it; fill
your Vessel by a pretty deal, leaving
enough for it to work in the Hoghead,
stop it very close, to keep in the Spirits,
which else will work out at the Hoghead;
as you hear it work, for you must every
watch it, when it begins to make much
se in working, draw out every day a
als to give it vent, otherwise it will burst
ur Hoghead. And when it is fine draw it
into another Hoghead; and then again
to Bottles as soon as you can.

*To make Syder as fine as any Wine in Twenty-
four Hours, or there about.*

First, let your Syder settle in the Rine
twenty four Hours or more, to take it
off

off from the gross Lees; and then Barrell
up; and as soon as it is Tunn'd, take
proportion to a Hoghead of Syder
Whites of fifteen Eggs, beat them to a Fro
and Oyl; and when the Froth is settled, p
so much fine Scowring-sand into it as w
make it neither too thick, nor too thin, abo
the thickness of Cream, mix it well tog
ther upon the Bung-hole, and pour it in
your Cyder; then with a Stick rouze it
bout soundly to mix it well together, stop
up, and as soon as 'tis fine, Bottle it.

To recover Cyder that is decayed.

Take to a Hoghead of Cyder Twen
four Pound of the best frail Malaga-Raisi
and put them into your Cyder, and in a f
days it will be fine, and very palatab
which you must watch by drawing eve
day a little, at a Peg-hole in your Vess
but let your Peg be not higher than the m
dle of the Head of the Vessel, then draw
off presently into Bottles, or else in two
three Days it will not be worth a Farthing

*Another Way much approved to make any Cyd
though quite sowre, if not quite flat and de
to be of the perfect Colour and Tast with
Redstreak. Thus,*

Take in proportion to a Hoghead of ve
pale sowre Cyder six Pound of Brown Sug
Candy; then draw off as much of that C

as in boiling with the Sugar-Candy will
make a perfect Syrup; then set this Syrup
Cooling; and when it is perfectly cold,
pour it into the Cyder, and stop it very
close; it will presently cause a fermentation,
not so great as to hurt your Cyder;
your Vessel must not be quite full, that it
may have room to ferment, and in few Days
will be fit to Drink.

How to Preserve Pippins.

Take Pippins, and pare, core, and quar-
ter them, and put them into fair Water, take
also some of their Parings, and the Parings
of some other Apples, which you will pare
and quarter also in small Quarters; and
make them boil 'till they are tender; then
put them into a clean Cloth, and let the
Water run from them; and then take as
much of that Water or decoction as will
serve to boil up the Quarters that you have
preserv'd for your Preserve, and put it into a
Copper-Pan very clean, and put in as much
fine Sugar as you please, but in proportion
to the quantity of Quarters of Apples that
you intend to Preserve, put them all together
and make your Pan boil upon a good Char-
coal-fire till they are very tender; stirring
them sometimes with a Spoon, but not to
break them; then take them out, and lay
them upon the brims of a Dish, or on a
clean Cloth a running; after this you may
Dish

Dish them up upon a Plate, and then make an end of boiling your Syrup upon a quick fire, putting in some more Sugar, and the Juice of Limons, and let it boil 'till it be Jelly; then take it off from the Fire and let it stand 'till it is cold; and then pour it over your Apples, and on the brims of your Plate as you think fit. But remember to take out the Parings of your Apples before you strain the decoction from your Apples. This Decoction is very good for the doing of almost all other Fruits; but some will boil the Parings before the Fruits, and strain out the Water.

To make most rare Sausages without Skins.

Take a Leg of young Pork, cut off all the Lean, and mince it very small, but leave none of the strings or skins amongst it; then take two Pounds of Beef-suet shred small, two handfuls of Red-sage, a little Pepper Salt and Nutmeg, with a small Piece of an Onion, Mince them together with the Flesh and Suet, and being fine Minced, put the Yolks of two or three Eggs, and mixing all together, make it into a Paste; and when you use it rowl out as many pieces as you please in the form of an ordinary Sausage, and Fry them. This Paste will keep a Fortnight upon Occasion.

To Dry Neats Tongues.

Take Salt beaten very fine, and Salt-petre of each a like quantity; rub your Tongues very

ry well with the Salts, and cover them all
er with it, and as it waits put on more ;
hen they are hard and stiff they are enough ;
en rowl them in Bran, and dry them before
oft Fire. Before you boil them let them
in Pump-water one Night, and boil them
Pump-water.

Otherways powder them with Bay-salt ;
and being well smoak'd, hang them up in a
arret or Cellar, and let them come no more
the Fire 'till they are boil'd.

To Roast a Neat's Tongue.

Take a Neat's Tongue being tender boil'd,
lanched and cold, cut a hole in the Butt-
nd, and mince the Meat that you take out ;
en put some Sweet-herbs finely minced to
with a Minced Pippin or two, the Yolks
Eggs slic'd, some Minc'd Beef-Suet or
Minc'd Bacon, beaten Ginger and Salt, fill
e Tongue, and stop the end with a Caul
f Veal, Lard it, and Roast it ; then make
use with Butter, Nutmeg and Juice of
ranges ; Garnish the Dish with slic'd Li-
on-peel and Barberries.

To Roast a Neat's Tongue or Udder otherways.

Boil it a little, Blanch it, Lard it with
retty big Lard all the length of the Tongue,
also the Udder ; being first season'd with
Nutmeg, Pepper, Cinnamon and Ginger ;
hen spit and roast them, and bast them with

L

sweet

sweet Butter; being Roasted dress them with Grated Bread and Flour, and some of the Spices abovesaid, some Sugar, and serve with Juice of Oranges, Sugar, Gravy, and slic'd Limon on it.

To make Minc'd Pies with Neat's Tongues.

Take a fresh Neat's Tongues, boil, blanch and mince it, hot or cold, then mince four Pounds of Beef-suet by it self; mingle them together, and season them with an Ounce of Cloves and Mace beaten, some Salt, half a preserved Orange, and a little Limon-pine minc'd, with a quarter of a Pound of Sugar, four Pounds of Currans, a little Verjuice and Rose-water, and a quarter of a Pint of Sack, stir all together and fill your Pies in the Figures as on the Copper-Plate, Number 3. or others as you please.

Sauces for Roast Pigeons, or Doves.

1. Gravy and Juice of Orange.
2. Boil'd Parsly minced and put among some Butter and Vinegar, beaten up thick.
3. Gravy, Claret, and an Onion stewed together with a little Salt.
4. Vine-leaves Roasted with the Pigeons minc'd and put in Claret-wine, and so boil'd together, some Butter and Gravy.
5. Sweet Butter and Juice of Orange beaten together and made thick.
6. Minced Onions boil'd in Claret-wine almost

wi
f t
ve
a

es.

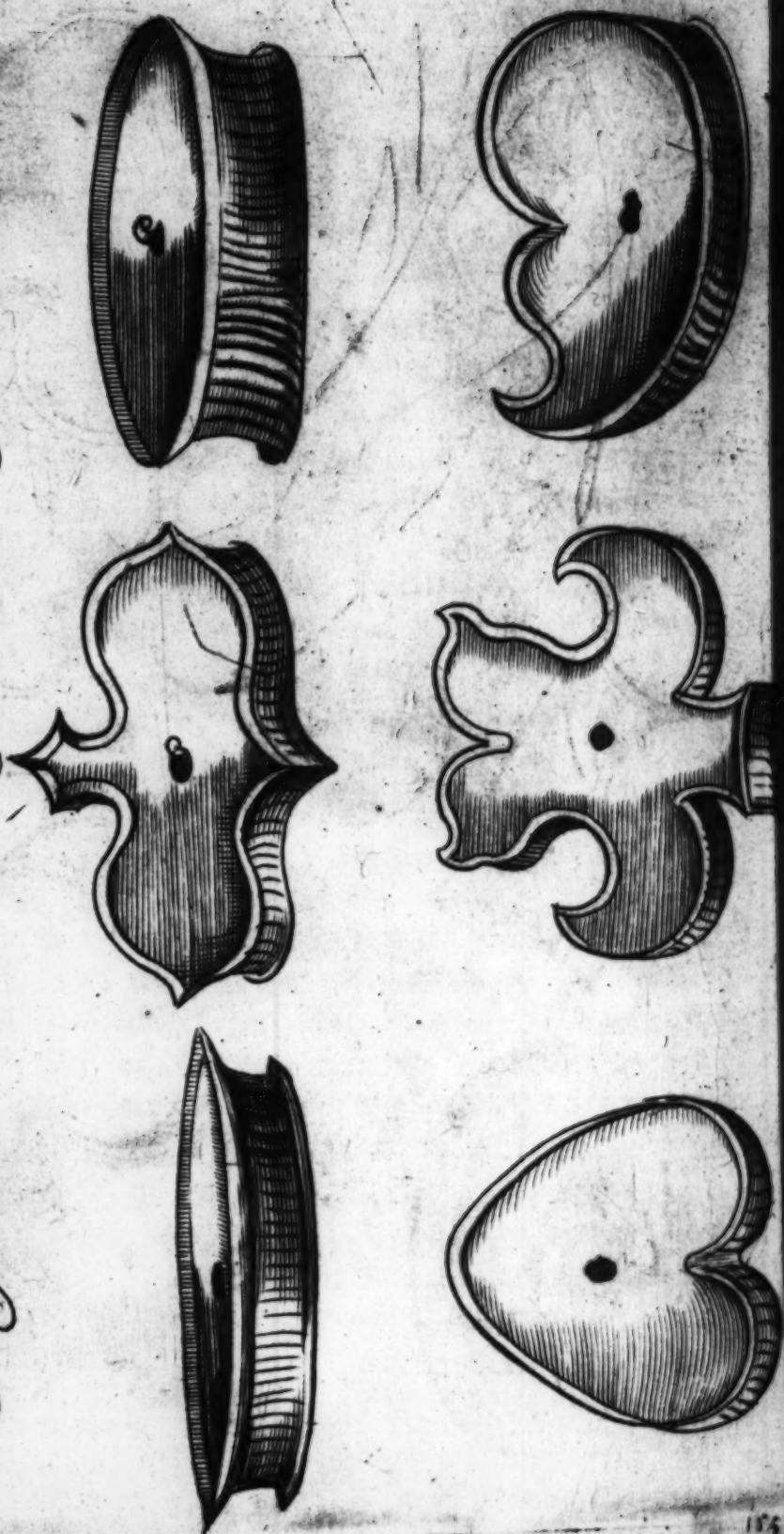
an
e f
th
nce
nal
n-p
Sug
rju
int
Pi
N

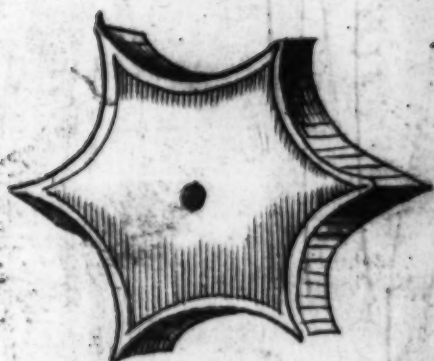
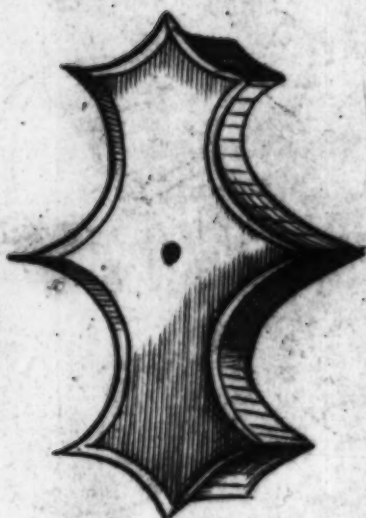
non
hick
stew

geo
l Sa
y.
ge b
t-wi
alm



The Several Fashions of Mince Pyes







lmo
ravy

7.

Sau

1

t

1.

a for

read

2.

tem

ome

e Sa

er, an

en

ed w

3.

ne F

eg,

eing

ne F

4.

nd a

epp

rine

nd

ut i

er,

5.

utr

almost dry, then put to it Nutmeg, Sugar, Gravy of the Fowl, and a little Pepper.

7. Or Gravy of the Pigeons only.

Sauces for all manner of Roast Land-Fowl, as Turkey, Bustard, Peacock, Pheasant, Partridge.

1. Slic'd Onions being boil'd, stew them in some Water, Salt, Pepper, some Grated bread, and the Gravy of the Fowl:

2. Take Slices of White-bread, and boil them in fair Water, with two whole Onions, some Gravy, half a Grated Nutmeg, and a little Salt; strain them together through a Strainer, and boil it up as thick as Water-Grewel; then add to it the Yolks of two Eggs, dissolved with the Juice of two Oranges.

3. Take thin Slices of Manchet, Gravy of the Fowl, some sweet Butter, Grated Nutmeg, Pepper and Salt, stew all together, and being stewed put in a Limon Minced with the Peel.

4. Onions sliced and boil'd in fair Water, and a little Salt, a few Bread-crumbs, beaten pepper, Nutmeg, three Spoonfuls of White-wine, and some Limon-peel finely minced and boil'd all together; being almost boil'd put in the Juice of an Orange, beaten Butter, and the Gravy of the Fowl.

5. Stamp Small-nuts to a Paste, with Bread, Nutmeg, Pepper, Saffron, Cloves, Juice of

Orange, and strong Broth, strain and boil them together very thick.

6. Quince, Prunes, Currans, and Raisins boil'd, Muskified Bisket, stamped and strained with White-wine, Rose-vinegar, Nutmeg, Cinnamon, Cloves, Juice of Oranges and Sugar; boil it not too thick.

7. Take a Manchet, pare off the Crust and slice it, then boil it in fair Water, and being boil'd somewhat thick put in some White-wine, Wine-vinegar, Rose or Elder-vinegar, Sugar and Butter.

8. Almond-Paste, and Crumbs of Manchet, stamp them together with some Sugar, Ginger and Salt, strain them with Grape-verjuice, and Juice of Oranges; boil it pretty thick.

To make Rose or Elder-Vinegar.

Keep Roses dried, or dried Elder-Flowers put them into several double Glasses, or Stone-Bottles, write upon them and set them in the Sun, by the Fire, or in a warm Oven when the Vinegar is out, fill them up again.

To make Verjuice.

Take Crabs as soon as the Kernels turn black, and lay them in a heap to sweat, then pick them from Stalks and Rottenness; and then in a long Trough with stamping Beattles, stamp them to Mash, and make a Bag of coarse Hair-cloth, as square as the Press

all it with the stamped Crabs, and being well pressed, put it up in a clean Vessel.

To make Mustard.

Have good Seed, pick it and wash it in cold water, drain it and rub it dry in a cloth very clean; then beat it in a Mortar, with strong Wine-Vinegar; and being fine beaten, strain it and keep it close cover'd, Grind it in a Mustard-Quern, or a Bowl with a Cannon-Bullet.

To make Pancakes.

Take three Pints of Cream, a Quart of Flour, Eight Eggs, three Nutmegs, a Spoonful of Salt, and two Pounds of Clarified Butter; the Nutmegs being beaten, strain them with the Cream, Flour and Salt, fry them into Pan-cakes, and serve them with fine Sugar.

Otherways.

Take three Pints of Spring-water, a quart of Flour, Mace and Nutmeg beaten, six Cloves, a spoonful of Salt, and six Eggs, strain them, and fry them into Pan-cakes.

Or thus.

Make stiff Paste of fine Flour, Rose-water, Cream, Saffron, Yolks of Eggs, Salt and Nutmeg, and fry them in Clarified Butter.

Or thus.

Take three Pints of Cream, a Quart of Flour, five Eggs, Salt, three Spoonful of Ale a Race of Ginger, Cinnamon as much; strain these Materials, then fry them, and serve them with fine Sugar.

To make a Tansey the best way.

Take twenty Eggs, and take away five Whites, strain them with a Quart of good thick sweet Cream, and put to it a Grated Nutmeg, a Race of Ginger Grated, as much Cinnamon beaten fine, and a Penny White-loaf Grated also, mix them all together with a little Salt, then stamp some Green Wheat with some Tansey Herbs, strain it into the Cream, and Eggs and all together: Then take a clean Frying-pan, and a quarter of a Pound of Butter, melt it, and put in the Tansey, and stir it continually over the fire with a Slice or Ladle, chop it, and break it as it thickens, and being well incorporated, put it out of the Pan into a Dish, and chop it very fine, then make the Frying-pan very clean, and put in some more Butter, melt it and fry it whole, or in spoonfuls; being finely fried on both sides, Dish it up and sprinkle it with Rose-Vinegar, Grape-Ver-juice

Juice, Elder-Vinegar, Cowslip-Vinegar, or the Juice of three or four Oranges, and strow on good store of fine Sugar.

Otherways.

Take a little Tansey, Featherfew, Par-ly and Violets, stamp and strain them with eight or ten Eggs and Salt, fry them in sweet Butter, and serve them on a Plate or Dish with some Sugar.

A Tansey for Lent.

Take Tansey and all manner of Herbs as before, and beaten Almonds, stamp them with the spawn of a Pike or Carp, and strain them with the Crumb of a fine Manchet, Sugar and Rose-water, and fry it in sweet Butter.

To Collar a Surloin, Flank, Brisket, Rand, or Fore-Rib of Beef.

Take the Flank of Beef, take out the Si-news and most of the Fat, put it into Pic-kle, with as much water as will cover it, and put a handful of Peter-salt to it; let it steep three Days and not shift; it then take it out and hang it a draining in the Air, wipe it dry, then have a good handful of red Sage, some Tops of Rosemary, Savory, Marjoram and

Time, but twice as much Sage, mince them very small, then take a quarter of an Ounce of Mace, and half as many Cloves, with a little Ginger, and half an Ounce of Pepper, and likewise half an Ounce of Peter-salt: mingle them together, then take your Beef, splat it, and lay it even that it may roll up handsomely in a Collar; then take your Seasoning of Herbs and Spices, and strew it all over, roll it up close, and bind it fast with Packthread; put it into an Earthen Pipkin or Pot, and put a Pint of Claret to it, an Onion and two or three Cloves of Garlick: close it up with a piece of coarse Paste, and bake it in a Baker's Oven; it will ask six Hours soaking.

To make Sauce or Pickle to keep Venison in that is Tainted.

Take strong Ale, and as much Vinegar as will make it sharp, boil it with some Bay-salt, and make a strong Brine, skum it, and let it stand 'till it be cold, then put in your Venison twelve Hours, press it, boil it, and season it, then bake it.

Other Sauce for Tainted Venison.

Take your Venison, and boil Water, Beer, and Wine-Vinegar together, and some Bay-leaves,

leaves, Tyme, Savory, Rosemary and Fenil, of each a handful; when it boils put in your Venison, parboil it well and press it, and season it as aforesaid; bake it to be eaten cold or hot, and put some raw minced Mutton under it.

Other ways to Preserve Tainted Venison.

Bury it in the Ground in a clean Cloth all Night, and it will take away the Corruption, favour or stink.

Other Sauce to Counterfeit Beef or Mutton to give it a Venison Colour.

Take small Beer and Vinegar, and parboil your Beef in it, let it steep all Night, then put some Turnsole to it, and being Baked, a good Judgment shall not discern it from Red or Fallow Deer.

Other ways to Counterfeit Ram, Weather, or other Mutton, for Venison.

Bloody it in Sheep's, Lamb's, or Pig's Blood, or any good and new Blood; season it as before, and bake it either for hot or cold. In this Fashion you may bake Mutton, Lamb, or Kid.

Fish

Fish when in Season.

Severn Salmon in season from *Albolland-Tide* till *June*.

Thames Salmon in season from *April*, and allow'd to be caught to *Holy-Rood* the 13th of *September*.

Sturgeon catcht in the Eastern parts in *April*, *May*, and *June*, (Excellent Fish Roast-ed fresh) but chiefly eaten pickled, most caught at *Hamborough*, and at a place belonging to the King of *Prussia*, call'd *Pillow*; sometimes catch'd in the River *Severn*, and now and then in the *Thames*.

Turbett in season all the Year, but scarce in the Months of *December*, *January* and *February*.

Carp Spawn in *May*, in season all the Year, at some Place or other; *Thames-Carp* reckon-ed the best.

Whitings and *Cod* in season here chiefly in *November*, but in the Northern Countries longer.

Lampreys in season from *Christmas* to *June* to be Potted, catch'd in the River *Severn*.

Mackarels in season the latter end of *April*, and continue *May* and *June*.

Lobsters and *Crabs* come in, in *August*, and hold till *Christmas*, which is call'd the first season; and from *Christmas* to *June*, is call'd the second season.

Oysters

Oysters in season from the beginning of September to April.

Herrings in season in June, but the biggest season when in full Row is in September, October and November.

Trouts in season in April, May, and the beginning of June; Hampshire the Chief Country for them.

Soles, Thornback, Cray-fish, and Eels, always in season.

Fowls and Rabbits, &c. when in Season.

In January, February and March, Turkey Poults, Green Geese, Ducklings, small fat Chickens, some Pidgeons, Tame Sucking Rabbits, Pheasants and Partridge with Egg, are in season. And in March, Leverets, Wild Pigeons, Wild Rabbits. In April, May and June the Chickens come to be Large Fowls, so that Turkey, Geese, Ducks and Fowls are in season all the Year.

In July and August, Wild Ducks that shed their Feathers, which are called Flappers or Moulters, come very Fat; and at the latter end of the Year most sorts of Fowls both Wild and Tame are good and in season, as Swans, Bustards, Wild Geese, Brand Geese, Wild Ducks, Teal, Widgins, Shufflers, Pintail, Easterlings, Heathcocks, Woodcocks, Snipes, Plover, Larks, Quails, Blackbirds, Thrushes,

156 *England's Newest Way, &c.*

Thrushes, Felfair, Pheasants, Partridge, Bit-
tern, Geese, Tame Ducks, Cock-Turkeys,
and Hen-Turkeys, Capons, Virgin-Pullets,
and Hens with Egg, and Chickens; likewise
Hares and Rabbits.

Note. That the Cock-Turkey is out of
season after *Chrismass*, but the Hen con-
tinues in season till *Easter*, and is with
Egg all the Spring.

F I N I S.



Bit-
keys,
illets,
ewife

at of
con-
with

BOOKS Printed for Christopher
Coningsby.

THE Lady's Writing-Master, being a
Curious Set of Round-hand Copies,
which is the only Hand now in use: By
William Elder. Printed on the tops of Thir-
ty six Folio Pages to Write under, whereby
any Person may attain to write handsome-
ly with little Practice. Price 1 s. 6 d.

The Modish Penman, containing variety
of all the Usual Hands now Practised in
England; and an Exact Copy to write *Greek*
by; with Directions whereby any Person
may attain to write any of those Hands
with little Practice; likewise excellent Re-
ceipts for making several sorts of Ink, and
other Curiosities. By *William Elder*. Price
1 Shill.

The Young Man's Companion, contain-
ing Examples of the usual Hands now Pra-
ctised in *England*. By *William Elder*.
Price 1 s.

A New

A Catalogue of Books.

A New Copy-Book, containing the Break and Alphabets of the true Secretary, and Text-Hands; whereby any Person may attain to the Clerk-like Engrossing of any Deeds, Writings, &c. with Expedition. Printed on the Tops of 36 Pages to write under. Price 1 s.

The Country School-Master, or an Assistant to those that want an Able Master, being a Copy-Book containing variety of the most Common Hands now used in *England*, also an Exact Copy of the Print-Hands. By *Joseph Nutting*. Price 6 d.

A New Book of Cyphers, containing in General all Names, interwoven and revers'd by Alphabet, being very pleasant for Gentlemen and Ladies, and useful for all sorts of Artists, as Painters, Carvers, Engravers, Chasers, Watch-makers, Embroiderers, &c. with several other useful and necessary Examples, with Additions. Composed and Engraven after the newest and true Mode. By *Benj. Rhodes*. Price Bound 3 s. 6 d.

The Merchant's Magazine, or Tradesman's Treasury: Containing, 1. Arithmetick in whole Numbers, and Fractions Vulgar and Decimal; with the Reason and Demonstration of each Rule: Adorn'd with Curious Copper-cuts of the chief Tables and Titles.

2. Mer-

A Catalogue of Books.

2. Merchants Accompts, or a most concise way of Casting up the value of Merchandize, Tare and Trett, Interest of Coyn, Rule of Barter, Loss and Gain, Fellowship, Equation of Payments, and several Matters relating to Exchange, never before made publick.

3. Book-keeping, after a plain, easie and natural Method, shewing how to Enter, Post, close and balance an Account, &c.

4. Maxims, concerning Bills of Exchange, Factors and Factorage, the Law concerning Brokers, &c.

5. The Port of Letters to and from Foreign Countries, and the Days when Mails are sent to, and due from those Countries.

6. An Account of the Commodities produced by all Countries, their chief Towns of Trade, and bigness of the Country compared with *England*.

7. A Merchant or Traders Dictionary, explaining the most difficult Terms used in Trade.

8. Presidents or Merchants Writings, as Bills of Lading, Invoyses, Bills of Exchange, Letters of Credit, Charter-parties, &c. with many other things not extant before; as by the Table of Contents appears: Accommodated chiefly to the Practise of Merchants and Tradefmen, but is likewise useful for Schools, Bankers, Diversion of Gentlemen,
business

A Catalogue of Books.

business of Mechanicks, and Officers of the Queen's Custom and Excise. The Fifth Edition Corrected and Improved. By *Edward Hatton*, Gent. In *Quarto*. Price Bound 4 s. 6 d.

Comes Commercii, or the Trader's Companion: Containing an Exact Table, shewing the value of any quantity of Goods or Wares ready cast up, more adapted to Merchants Use than any other Extant, which is demonstrated by Fourteen Examples, relating chiefly to Buying and Selling; with many other Tables of Use. By *Edward Hatton*, Gent. Price Bound 2 s.

The Table of *Pilpay* a Famous *Indian* Philosopher: Containing many Useful Rules for the Conduct of humane Life. Made *English*, and address'd to his late Highness the Duke of *Gloucester*. Price Bound 1 s. 6 d.

MYΘΟΛΟΓΙΑ, five Quarundam Fabularum Explicatio, Linguae Graecae Tyro-nibus accommodata: Una cum Locis Poetarum Fabularumque citatis. In usum Scholae Mercatorum-Scissorum Londinensis. Price Bound 1 s. 6 d.

Scarronides: Or *Virgil* Travestie: A Mock Poem on the Second Book of *Virgil's Aeneis*, in *English Burlesque*. Price Bound 1 s.



ae
th
d-
d-
a-
ag
es
ts
n-
ng
ny
nt
ni-
les
the
Fa-
ro-
ta-
ole
md
ock
eis,